

Okra Fingers

20 small fresh okra pods

1 cup buttermilk

3/4 cup flour

3/4 cup cornmeal

1 tsp. baking powder

1/2 tsp. salt

Pepper

Vegetable oil

Wash okra and trim stems. Drain well and place in a shallow container. Pour buttermilk over okra, set aside. Combine flour, cornmeal, baking powder, salt and pepper, mixing well. Remove each okra pod from buttermilk and carefully roll in the cornmeal mixture. Drop into deep hot oil (375° F). Fry for 3 to 5 minutes, turning once. Drain on paper towels. Makes 4 servings.