

Kritters

*Courtesy of **In Our Grandmothers' Kitchens***

Ingredients:

10 pieces of okra, with the ends trimmed off, sliced either in half or into several smaller pieces
enough buttermilk to cover the okra
1/2 cup cornmeal (this is approximate; just dump some cornmeal into a bowl)
2 tablespoons flour (ditto)
2 teaspoons Creole seasoning
canola oil as needed for frying
salt (if needed)

Instructions:

Wash and dry the okra. Place it in a bowl, and cover it with buttermilk.

In a flat bowl, whisk together the cornmeal, flour, and Creole seasoning. Dip each damp piece of okra in this mixture.

Cover the bottom of a heavy skillet with oil. Heat the skillet until the oil is quite hot. Quickly fry the okra pieces in the oil, turning once.

Remove the okra pieces to a paper-towel-covered plate. Taste one. (Try to stick to **ONLY** one!) If the kritters need salt, sprinkle a little on top.

Serves 2 copiously as an appetizer or side dish.