

## Okra Hush Puppies - Crispy Southern Bites with a Garden Twist

If you've never added okra to your hush puppies, you're about to be pleasantly surprised. These



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Vegetable oil, for frying  
4 cups okra, very thinly sliced  
1 cup cornmeal  
 $\frac{1}{2}$  cup all-purpose flour  
1 small onion, finely chopped  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon garlic powder  
 $\frac{1}{2}$  teaspoon salt  
... teaspoon black pepper

1 egg  
 $\frac{1}{2}$  cup buttermilk (or milk with a splash of vinegar)

Optional: chopped parsley or a pinch of cayenne pepper for heat

Instructions:

1. Prepare the Oil:

In a deep fryer or large pot, heat oil to 350°F (175°C).

Make sure oil is deep enough to submerge the hush puppies (about 2 inches).

2. Mix the Batter:

In a large bowl, combine cornmeal, flour, baking powder, garlic powder, salt, pepper, and onion.

Stir in the thinly sliced okra.

In a separate bowl, whisk together the egg and buttermilk, then stir into the dry mixture just until combined. Don't overmix.

### 3. Shape and Fry:

Using a small cookie scoop or spoon, carefully drop rounded tablespoons of batter into the hot oil, a few at a time.

Fry for 2-3 minutes, turning occasionally, until golden brown and crisp on all sides.

### 4. Drain and Serve:

Transfer cooked hush puppies to a paper towel-lined plate to drain excess oil.

Sprinkle with a touch more salt while hot. Serve warm.

### Tips for the Best Hush Puppies:

Slice the okra as thin as possible-this helps it cook through and blend into the batter.

Don't overcrowd the pan-fry in batches for even cooking.

Use buttermilk for extra tenderness. No buttermilk?

Add 1 tsp vinegar to regular milk and let sit 5 mins.

Want spice? Add cayenne or diced jalapeños to the batter.

### Serving Suggestions & Pairings:

Cajun Chicken Sausage Gumbo

Easy Turkey Wings

Tomato Skillet with Okra and Sausage

## DIRECTIONS

1. Prepare the Oil:: In a deep fryer or large pot, heat oil to 350°F (175°C).
2. Make sure oil is deep enough to submerge the hush puppies (about 2 inches).
3. Mix the Batter:: In a large bowl, combine cornmeal, flour, baking powder, garlic powder, salt, pepper, and onion.
4. Stir in the thinly sliced okra.
5. In a separate bowl, whisk together the egg and buttermilk, then stir into the dry mixture just until combined. Don't overmix.
6. Shape and Fry:: Using a small cookie scoop or spoon, carefully drop rounded tablespoons of batter into the hot oil, a few at a time.
7. Fry for 2-3 minutes, turning occasionally, until golden brown and crisp on all sides.
8. Drain and Serve:: Transfer cooked hush puppies to a paper towel-lined plate to drain excess oil.
9. Sprinkle with a touch more salt while hot. Serve warm.
10. Tips for the Best Hush Puppies: Slice the okra as thin as possible-this helps it cook through and blend into the batter.
11. Don't overcrowd the pan-fry in batches for even cooking.
12. Use buttermilk for extra tenderness. No buttermilk? Add 1 tsp vinegar to regular milk and let sit 5 mins.
13. Want spice? Add cayenne or diced jalapeños to the batter.
14. Serving Suggestions & Pairings: Okra Hush Puppies go perfectly with:

15. Cajun : Chicken Sausage Gumbo
16. Easy : Turkey Wings
17. Tomato : Skillet with Okra and Sausage
18. Beer : Cheese Dip
19. Sheet : Pan Quesadillas
20. Also great with remoulade, ranch, or spicy aioli!
21. Storage & Reheating: Fridge: Store cooled hush puppies in an airtight container for up to 3 days
22. Freezer: Freeze on a tray, then transfer to a bag for up to 1 month
23. Reheat: Toast in a 375°F oven or air fryer for 5-7 minutes until crisp
24. More Recipes You'll Love: Keep the Southern vibes going with:
25. Final Thoughts: These Okra Hush Puppies are everything you want in a Southern side-crispy, comforting, and completely addictive. They're a fantastic way to showcase fresh okra and elevate a humble cornmeal batter into something worth serving on repeat.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/okra-hush-puppies-crispy-southern-bites-with-a-garden-twist/>