

## Crispy Okra Fries - The Ultimate Southern-Inspired Snack

Crispy Okra Fries - Crunchy, Golden, and Totally Snack-Worthy



**OVEN**  
**350°F**

**TIME**  
**4 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

1 pound fresh okra, trimmed and sliced into thin strips or matchsticks

2 tablespoons cornmeal

2 tablespoons all-purpose flour

1/2 teaspoon salt

1/4 teaspoon black pepper

1/2 teaspoon garlic powder

Vegetable oil for frying

Notes & Ingredient Tips:

**Okra:** Use fresh, firm okra pods. Avoid limp or overly mature ones, which can be fibrous.

**Flour + Cornmeal:** This combo gives you that classic fried crunch without a heavy batter.

**Oil:** Use a neutral, high-heat oil like canola or peanut for best frying results.

**Add spice:** Want a kick? Add a pinch of cayenne or smoked paprika to the coating.

**How to Make Crispy Okra Fries:**

**Step 1: Mix the Coating:**

**Step 2: Toss the Okra:**

**Step 3: Heat the Oil:**

**Step 4: Fry in Batches:**

**Step 5: Drain & Serve:**

**Tips for Success:**

Don't overcrowd the pan-this lowers the oil temp and results in soggy fries.

Toss while hot: A quick sprinkle of flaky salt right after frying enhances the flavor.

Serve immediately for that fresh-from-the-fryer crunch.

Serving Suggestions & Pairings:

Ranch dressing, chipotle mayo, or remoulade for dipping

A cool, fizzy drink like blueberry lemonade

A hearty main like turkey wings or sheet pan quesadillas

For double okra delight, serve them alongside this tomato skillet with okra and sausage

Storage & Reheating:

Best served fresh, but leftovers can be stored in the fridge for up to 2 days.

Reheat in an air fryer or oven at 375°F for 5-7 minutes to restore crispiness.

Avoid microwaving-it softens the crispy coating.

More Recipes You'll Love:

Tomato Skillet with Okra and Sausage

Easy Turkey Wings

Cajun Chicken Sausage Gumbo

## DIRECTIONS

1. **Step 1: Mix the Coating:** In a large mixing bowl, stir together the cornmeal, flour, salt, pepper, and garlic powder.
2. **Step 2: Toss the Okra:** Add the sliced okra strips to the bowl and toss until every piece is evenly coated.
3. **Step 3: Heat the Oil:** In a deep fryer or large skillet, heat about 2 inches of oil over medium-high heat (around 350°F).
4. **Step 4: Fry in Batches:** Carefully drop the coated okra into the hot oil in small batches. Fry for 3-4 minutes, turning as needed, until golden brown and crispy.
5. **Step 5: Drain & Serve:** Use a slotted spoon to transfer the fries to a paper towel-lined plate. Let them drain briefly, then serve hot.
6. **Tips for Success:** Don't overcrowd the pan-this lowers the oil temp and results in soggy fries.
7. **Toss while hot:** A quick sprinkle of flaky salt right after frying enhances the flavor.
8. **Serve immediately** for that fresh-from-the-fryer crunch.
9. **Serving Suggestions & Pairings:** These crispy okra fries shine on their own, but they're even better with:
10. Ranch dressing, chipotle mayo, or remoulade for dipping
11. A cool, fizzy drink like blueberry lemonade
12. A hearty main like turkey wings or sheet pan quesadillas
13. For double okra delight, serve them alongside this tomato skillet with okra and sausage

14. **Storage & Reheating:** Best served fresh, but leftovers can be stored in the fridge for up to 2 days.
15. Reheat in an air fryer or oven at 375°F for 5-7 minutes to restore crispiness.
16. Avoid microwaving-it softens the crispy coating.
17. **More Recipes You'll Love:** Take your Southern cravings further with these ChefManiac favorites:
18. **Tomato :** Skillet with Okra and Sausage
19. **Easy :** Turkey Wings
20. **Cajun :** Chicken Sausage Gumbo
21. **Sheet :** Pan Quesadillas
22. **Blueberry :** Lemonade
23. **Final Thoughts:** These Crispy Okra Fries are more than just a snack-they're the crunchy, golden ticket to elevating your meals. With simple ingredients and quick frying time, this recipe is a must-keep for anyone who loves a good crunch.
24. Give them a try, snap a pic, and share your creation! And don't forget to follow ChefManiac.com for more creative comfort food ideas that'll keep your taste buds dancing.

## SWAPS & NOTES

**& Ingredient Tips Okra :** Use fresh, firm okra pods. Avoid limp or overly mature ones, which can be fibrous.

**Flour + Cornmeal :** This combo gives you that classic fried crunch without a heavy batter.

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## TIPS FOR SUCCESS

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

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