

Okra Hush Puppies - Crispy Southern Bites Bursting with Flavor

Okra Hush Puppies: The Crunchy, Comforting Sidekick You'll Crave



OVEN
350°F

TIME
5 min

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INGREDIENTS

Vegetable oil, for frying
4 cups okra, sliced very thin (about 1/8 inch thick)
1/2 teaspoon garlic powder
1/2 cup finely chopped onion
1 tablespoon fresh parsley, chopped
1 large egg
1 cup buttermilk
1 1/2 tablespoons sugar
2 cups self-rising cornmeal mix
1 teaspoon salt
1/2 teaspoon black pepper

DIRECTIONS

- 1.** Step 1: Prep the Okra: Wash the okra well and pat it dry. Slice very thinly - aim for 1/8 inch rings so they blend into the batter easily.
- 2.** Step 2: Mix the Dry Ingredients: In a large bowl, whisk together the self-rising cornmeal mix, garlic powder, sugar, salt, and black pepper.
- 3.** Step 3: Combine the Wet Ingredients: In a separate bowl, whisk together the egg and buttermilk until well blended.
- 4.** Step 4: Make the Batter: Pour the wet mixture into the dry ingredients. Stir gently until just combined. Fold in the sliced okra, chopped onion, and parsley. Let the batter rest for about 5 minutes.
- 5.** Step 5: Heat the Oil: Pour vegetable oil into a deep skillet or Dutch oven - at least 2 inches deep. Heat to 350°F (175°C).
- 6.** Step 6: Fry the Hush Puppies: Using a tablespoon or small scoop, carefully drop spoonfuls of batter into the hot oil. Fry 3-4 minutes per side, turning once, until golden brown and crisp.
- 7.** Step 7: Drain and Serve: Remove with a slotted spoon and drain on paper towels. Serve warm!

SWAPS & NOTES

& Swaps Cornmeal Mix: Be sure to use self-rising cornmeal mix to get that fluffy texture.

Okra: Fresh okra works best, but if using frozen, thaw and pat dry completely before slicing.

Spice It Up: Add a pinch of cayenne or smoked paprika for a subtle kick.

Mix 1 tablespoon lemon juice or vinegar with 1 cup milk and let sit for 5 minutes.

TIPS FOR SUCCESS

Use a thermometer to keep oil temperature steady - too hot and they'll brown before cooking through; too cool and they'll absorb oil.

Don't overcrowd the pan - fry in batches for the best texture.

Let the batter rest to help the cornmeal hydrate and flavors develop.

Serve immediately for peak crunch factor.

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

Original recipe: <https://chefmaniac.com/okra-hush-puppies-crispy-southern-bites-bursting-with-flavor/>