

## Southern-Style Okra Hush Puppies - Crispy, Fluffy, and Full of Flavor

Okra Hush Puppies: Southern Comfort in Every Crispy Bite



**OVEN**  
**350°F**

**TIME**  
**5 min**

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### INGREDIENTS

- 4 Cups Vegetable Oil, for frying
- 1/2 Tsp Garlic Powder
- 1/4 Cup Finely Chopped Onion
- 1 Tbsp Chopped Fresh Parsley
- 1 Large Egg
- 1 Cup Buttermilk
- 1%<sub>00</sub> Tbsp Sugar
- 2 Cups Self-Rising Cornmeal Mix
- 1 Tsp Salt
- 1/2 Tsp Black Pepper
- 4 Cups Very Thinly Sliced Okra

How to Make Okra Hush Puppies:

1. Heat the Oil:
2. Mix the Flavor Base:
3. Create the Wet Mix:
4. Finish the Batter:
5. Fry to Golden Perfection:
6. Drain & Serve:

Tips for Success:

Thin-slice the okra to help it cook evenly and blend seamlessly into the batter.

Keep oil at 350°F for crispy, non-greasy hush puppies.

Use a small scoop for uniform hush puppies that cook evenly.

Don't skip the buttermilk-it gives tang and

moisture.

Serving Suggestions:

Pair with BBQ pulled pork or caramel apple nachos for a fun Southern meal

Add a spicy dipping sauce like remoulade or chipotle mayo

Serve with coleslaw and fried catfish for a classic fish fry

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Final Thoughts:

## DIRECTIONS

1. **Heat the Oil:** Heat about 2 inches of oil in a Dutch oven or heavy pan to 350°F. Use a thermometer for consistent results.
2. **Mix the Flavor Base:** In a large bowl, stir together sliced okra, garlic powder, onion, and parsley.
3. **Create the Wet Mix:** In another bowl, whisk the egg, buttermilk, and sugar. Pour this mixture over the okra blend and stir.
4. **Finish the Batter:** Add in the cornmeal mix, salt, and pepper. Stir just until combined-don't overmix.
5. **Fry to Golden Perfection:** Using a spoon or small scoop, drop batter into the hot oil. Fry in batches to avoid crowding, about 5 minutes each, turning for even browning.
6. **Drain & Serve:** Remove with a slotted spoon and drain on paper towels. Serve warm and enjoy that crispy, savory goodness!
7. **Tips for Success:** Thin-slice the okra to help it cook evenly and blend seamlessly into the batter.
8. **Keep oil at 350°F for crispy, non-greasy hush puppies.**
9. **Use a small scoop for uniform hush puppies that cook evenly.**
10. **Don't skip the buttermilk-it gives tang and moisture.**
11. **Serving Suggestions:** Pair with BBQ pulled pork or caramel apple nachos for a fun Southern meal
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19. Final Thoughts: If you've never had the pleasure of biting into a fresh-fried hush puppy loaded with okra, now's the time to treat yourself. These Okra Hush Puppies bring the flavor, crunch, and comfort that define great Southern cooking.
20. Snap a photo, tag @chefmaniac, and show off your golden goodies. And don't forget to subscribe for more craveable recipes made simple. ??

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