

Crispy Okra and Green Tomato Fritters - Southern Perfection!

Okra & Green Tomato Fritters - Crispy, Southern, and Totally Addictive



OVEN
200°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 cup fresh okra, thinly sliced
1 cup green tomatoes, finely chopped and drained
 $\frac{1}{2}$ cup cornmeal
... cup all-purpose flour
 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp salt
... tsp black pepper
... tsp cayenne pepper (optional)
1 egg
 $\frac{1}{3}$ cup buttermilk (or milk + 1 tsp vinegar)
2 tbsp chopped onion (or scallions)
Vegetable oil, for pan-frying

DIRECTIONS

1. Prep the Veggies: Finely chop the green tomatoes, then sprinkle with salt and let them drain in a colander for 10-15 minutes. Pat them dry to remove excess moisture.
2. Mix the Batter: In a large bowl, whisk together the cornmeal, flour, baking powder, salt, pepper, and cayenne.
3. In a separate bowl, beat the egg and stir in the buttermilk.
4. Combine the okra, green tomatoes, and onions with the dry ingredients, then stir in the wet mixture until just combined. Don't overmix.
5. Fry the Fritters: Heat 2-3 tablespoons of vegetable oil in a cast iron or nonstick skillet over medium heat.
6. Drop spoonfuls of batter into the hot oil, flattening slightly. Fry for 2-3 minutes per side, or until golden brown and crispy.
7. Work in batches to avoid crowding the pan.
8. Drain and Serve: Transfer fritters to a paper towel-lined plate to drain.
9. Sprinkle with extra salt and serve warm with your favorite dipping sauce.

SWAPS & NOTES

and Swaps Buttermilk : If you don't have buttermilk, just mix regular milk with a teaspoon of vinegar and let it sit for 5 minutes.

Cornmeal : Gives that authentic Southern crunch-don't skip it!

Add cheese : A handful of grated cheddar or parmesan adds another layer of savory depth.

Go gluten-free : Swap the flour for a gluten-free all-purpose

blend.

TIPS FOR SUCCESS

Don't skip draining the tomatoes -excess moisture will keep them from crisping.

Keep fritters warm in a 200°F oven while frying in batches.

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

Original recipe: <https://chefmaniac.com/crispy-okra-and-green-tomato-fritters-southern-perfection/>