

## Crispy Okra and Green Tomato Fritters: Your New Favorite Southern Snack

Okra and Green Tomato Fritters



**OVEN**  
**350°F**

**TIME**  
**5 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

- 1 cup finely chopped fresh okra
- 1 cup finely chopped green tomatoes (seeds removed)
- 1/4 cup finely chopped onion
- 1/2 cup all-purpose flour
- 1/2 cup cornmeal
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon cayenne pepper or smoked paprika (optional, for a kick)
- 1 large egg
- 1/3 cup buttermilk (or milk + 1 tsp vinegar)
- Vegetable oil, for frying
- Hot sauce
- Spicy aioli or ranch
- Fresh herbs for garnish

### DIRECTIONS

- 1.** Mix the dry ingredients: In a large mixing bowl, whisk together the all-purpose flour, cornmeal, baking powder, salt, black pepper, and the optional cayenne pepper or smoked paprika. Whisk well to ensure all ingredients are evenly distributed.
- 2.** Add the veggies: Stir in the finely chopped okra, finely chopped green tomatoes (remember to remove the seeds), and the finely chopped onion into the dry mixture. Stir everything until the vegetables are evenly coated with the dry mix.
- 3.** Make the batter: In a separate small bowl, lightly beat the large egg. Add the beaten egg and the buttermilk (or your homemade buttermilk substitute) to the vegetable and dry ingredient mixture. Stir just until combined. Be careful not to overmix, as this can lead to tough fritters. The batter should be thick but spoonable—feel free to adjust with a little more buttermilk if it's too thick, or a tablespoon of flour if it's too thin.
- 4.** Heat the oil: In a large, sturdy skillet (cast iron works wonderfully here), pour about 1/4 inch of vegetable oil. Heat the oil over medium heat until it's shimmering and reaches approximately 350°F (175°C). If you don't have a thermometer, you can test the oil by dropping a tiny bit of batter in; it should sizzle immediately.
- 5.** Fry the fritters: Once the oil is hot, drop heaping tablespoons of batter into the skillet. Gently press each fritter down slightly with the back of your spoon or spatula to flatten them into disc shapes. Fry for 2-3 minutes on each side, or until they're beautifully golden brown and wonderfully crispy. Important: Don't

overcrowd the pan, as this lowers the oil temperature and can make the fritters greasy. Work in batches for the best results, adding more oil between batches if needed.

6. Drain and serve: Once fried to perfection, transfer the fritters to a plate lined with paper towels to soak up any excess oil. Serve them warm, immediately, with your favorite dipping sauces like hot sauce, a spicy aioli, or cooling ranch dressing. Garnish with fresh herbs if desired!

## SWAPS & NOTES

Okra and Green Tomatoes: Ensure both are finely chopped for the best texture in the fritter.

Removing the seeds from green tomatoes helps prevent them from becoming too watery.

Onion: A yellow or white onion works well here.

You want a fine chop so it blends seamlessly into the fritter.

## TIPS FOR SUCCESS

**Prep Your Veggies:** Finely chopping the okra, green tomatoes, and onion is crucial for the best texture and ensures they cook evenly within the fritter.

**Don't Overmix Batter:** Mix the wet and dry ingredients just until combined.

Overmixing develops gluten, leading to tougher fritters.

**Maintain Oil Temperature:** Consistent oil temperature is key to crispy, non-greasy fritters.

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

Original recipe: <https://chefmaniac.com/crispy-okra-and-green-tomato-fritters-your-new-favorite-southern-snack/>