



Okra Corn Cakes



Makes 15-20 cakes

INGREDIENTS

- 2 cups finely ground yellow cornmeal
- 2 teaspoons baking powder
- Kosher salt, to taste
- Freshly cracked black pepper, to taste
- 2 tablespoons granulated sugar
- 1 egg, lightly beaten
- 1 1/2 cups cold water, plus more as needed
- 6-8 oz fresh okra, stems trimmed and sliced thinly on the diagonal
- 1 jalapeño, minced
- Zest of one lemon
- 2 tablespoons minced scallions
- 2 garlic cloves, grated
- Vegetable or canola oil for frying



CHEF'S NOTES

You can put the cakes in the pan clockwise, so it's easier to remember which one you put in first, which is typically the one to flip first.

The okra corn cakes are tasty as they are, but if you feel like getting fancy, you can top them with crab salad, pickled shrimp, or a simple crema made with sour cream, chives, lemon, honey and garlic!

DIRECTIONS

- 1. Line two plates or sheet pans** with paper towels to absorb grease. Set aside.
- 2. Up to two hours before serving**, mix the cornmeal, baking powder, salt, pepper and sugar in a large bowl until no lumps remain. Add one beaten egg and water and whisk away. Add the okra, jalapeño, lemon zest, minced scallions and garlic. The mixture should be easy to scoop.
- 3. Heat 2 tablespoons vegetable oil in a large skillet** over medium heat. Put a small dollop of batter in the pan to make sure the oil is hot enough. It should sizzle immediately. Scoop the batter, using a 1/4 cup measuring cup or small ladle, into the hot oil, making sure to include some okra in each scoop. I fill the 1/4 cup measuring cup about 75%, so the cakes are not too big.
- 4. Repeat with the rest of the batter.** Do not crowd your pan because the temperature of the oil will drop, and the cakes will not be crispy enough. I can fit four 1/4-cup scoops into my 10-inch pan.
- 5. Cook the cakes until you see a crispy outer ring forming on the bottom.** Flip the cakes over and cook until the other side is golden brown, about 2 minutes. Add oil as needed.

- 6. Transfer the cooked cakes to the paper towel lined plates or sheet pans** in batches, and make sure to add a pinch of salt as to the hot cakes. The hot oil on the cakes will help the salt stick. The cakes are best when served hot, or you can make them ahead, refrigerate them, and reheat in a 350-degree oven. You can keep them warm in a 200-degree oven.