

BARBECUED OKRA

Ingredients

For each serving:

6 ounces Okra

*1 2 teaspoons Blended
Oil*

*1 teaspoon Jimbo's Butt
Rub*

*1 ounce Jimbo's
Everything Mustard BBQ
Sauce*

Directions

Wash Okra and pat dry with paper towel.

Place Okra in a mixing bowl and toss with Oil to coat evenly.

Add Spices and toss to coat evenly.

Prepare a grill at high heat and lightly grease a vegetable grate (pictured) to place Okra on.

When ready, add Okra to grate and place on grill for about 7-8 minutes, shaking the grate occasionally to turn Okra.

Okra should be slightly singed and begin to bubble at edges and turn a lighter shade of green when ready.

Serve with a Carolina or Mustard-style barbecue sauce immediately for best results!