

TEMPURA OKRA & PATTY PAN SQUASH

with PICKLED OKRA REMOULADE

Ingredients

½ pound Okra, stems removed

1 medium Patty Pan Squash

4 Cups Vegetable Oil, for frying

Tempura Batter:

½ Cup A.P. Flour

1 Tablespoon Cornstarch

½ teaspoon Baking Soda

½ teaspoon Sea Salt

1 Egg

1 Cup iced Water- only about ½ Cup is used!

Remoulade:

1 Cup Mayonnaise

¼ Cup Grain Mustard

1 teaspoon Tarragon Vinegar

½ teaspoon Celery Salt

¼ teaspoon Black Pepper

¼ teaspoon Cayenne Pepper

¼ Cup finely diced Anaheim Pepper

¼ Cup minced Pickled Okra

Directions

Combine all Remoulade ingredients together and refrigerate- can be made several days ahead.

Slice Squash in quarters and remove seeds with a teaspoon, then slice into ¼ inch wedges (roughly following its natural shape)

Rinse Okra and pat dry thoroughly.

Heat Oil in a deep fryer or a large pot, such as a Dutch oven- the Oil should be at least an inch deep.

Whisk together Flour, Cornstarch, Salt & Baking Soda in a medium bowl.

Whisk Egg in a separate small bowl and pour in ½ Cup iced Water until combined.

Pour into Flour mixture and use a dessertspoon to mix together - only stir about 30 times so as not to over-mix, as the batter should be slightly lumpy (this is what keeps Tempura light & crunchy!)

When Oil is 375F begin frying small batches of vegetables that have been coated in batter using a set of tongs for the batter, and another set for turning and removing the vegetables from the hot grease. Tempura is ready after 60-90 seconds and majority of bubbling has subsided.

Transfer to paper towels to cool and drain excess grease.

Use a small strainer between batches to remove the small pieces of batter “crispies” (which are fun as a salad topper!)

If these are left in they will burn in the oil and leave black specks on the final product.

Serve as soon as possible with Remoulade.