

Sonya's Vodka Tempura Fried Okra

- 1 cup flour
- 1 cup cornstarch
- 1 cup Topo Chico (or other sparkling water)
- Salt and pepper to taste
- A pinch of black sesame seeds
- 2 oz ginger vodka
- 1 quart of fresh okra, rinsed and dried
- Peanut, canola or grapeseed oil for frying

Heat oil in a large, deep pot to a depth of 3" to 350 degrees. While oil heats, combine flour and cornstarch in a medium bowl, then pour in Topo Chico, black sesame seeds and vodka and whisk until batter is the consistency of pancake batter. Season with salt and pepper. Dip okra in batter and fry in hot oil until golden brown. Drain briefly on rack, paper towels or a repurposed brown paper sack. Serve garnished with whole grain mustard and quick-pickled onions or your favorite buttermilk herb dip.