



## Bacon Fried Okra

Cooking okra in bacon drippings combined with our Sweet Cheeks BBQ Rub adds a sweet smoky flavor to one of our favorite vegetables. Leaving the okra whole keeps it from getting slimy helping it to crisp without breading.

### INGREDIENTS

2 tbsp Canola Oil  
8 oz. BBQ Bacon Ends, roughly chopped  
1-pound Fresh Okra  
Sweet Cheeks BBQ Rub to taste  
Kosher Salt to taste  
½ cup Dukes Mayonnaise  
2 tbsp Siracha  
1 tsp Lemon Juice

### PREPARATION

- Add the oil to 4 – 6 qt. pot over medium heat.
- Add the chopped BBQ bacon ends and cook, stirring occasionally, until rendered to your desired doneness.
- Using a slotted spoon, transfer the bacon to a plate lined with a paper towel.
- Add an even layer of the okra to the pan. Cook for 2 minutes, flip the okra with sturdy tongs, and cook for another 2 minutes, or until crispy. Remove from the pan and cool for 3 minutes.
- While the okra is cooling, mix together the mayonnaise, siracha, and lemon juice. Toss the okra with the bacon and serve immediately.