



THE ingles TABLE

Abby J

Grilled Okra with Spicy Chipotle Dipping Sauce

1 pound finger-sized okra
1 tablespoon olive oil
Kosher salt and pepper
1/2 cup sour cream
1/4 cup duke's mayonaise
2 chipotle peppers in Abobo Sauce
1 tablespoon of Abby J's
Smokin Hot Sauce
1 tablespoon lime juice
Dash of salt



Heat grill to high heat.

Prepare the okra slicing each one down its length, stopping just short of the top. This helps the okra cut more evenly and creates more crispy bits. Toss the okra in a mixing bowl with the olive oil and a generous sprinkling of salt.

Combine the sour cream, mayo, chipotles, hot sauce, lime juice, and the salt in a blender. Blend until thoroughly combined. Taste and add more sauce if needed. Transfer into serving cup.

When the grill is ready, spread okra out in a single layer in grill pan. Cover and cook about 3 minutes. Remove the cover and flip the okra to grill the other side. Continue grilling, flipping as needed until okra are evenly grilled on all sides.

Transfer the grilled okra to a serving plate and serve with the Chipotle sauce. Okra is best if eaten immediately, while piping hot from grill.