

Stewed Okra and Tomatoes

Recipe courtesy of Patrick and Gina Neely

Ingredients

4 slices bacon

1 onion, chopped

3 cups sliced okra

2 cups seeded, peeled and diced fresh tomatoes or 1 (14.5-ounce) can diced tomatoes

Kosher salt and freshly ground black pepper

Directions

In a heavy bottomed saute pan over medium-high heat, add the bacon. Render the bacon until crisp. Remove from pan and reserve. Add the onion and saute until tender, about 3 minutes. Add the okra and tomatoes, making sure to add the reserved juice from the tomatoes to the saute pan. Season with salt and pepper and simmer for 15 minutes.

Cook's Note: If needed, add water or chicken stock if the pan becomes too dry.