

Okra and Tomatoes

Recipe courtesy of Paula Deen

Yield: 4 servings

Ingredients

1 tablespoon peanut oil, for frying
1/4 pound bacon, chopped
1 tablespoon butter
1 medium yellow onion, diced
1 medium sweet pepper minced garlic
1/2 teaspoon seasoned salt
1/4 teaspoon garlic powder
4 cups diced tomatoes, peeled, seeded and cored
1 cup water
1 tablespoon chicken base
4 cups sliced fresh
Salt and freshly ground black pepper
Serving suggestion: steamed white rice

Directions

In a large skillet, heat the oil over medium heat. Add bacon, butter, onion, green pepper and garlic. Saute until the vegetables are soft and the onions are translucent. Add seasoned salt, garlic powder, tomatoes, water, chicken base and okra. Bring to a boil. Reduce the heat and let simmer for 30 minutes stirring occasionally. Season, to taste, with salt and pepper.