

## Crispy Okra Salad

SUVIR SARAN EPICURIOUS AUGUST 2006 DEVI RESTAURANT

YieldMakes 4 servings

### Ingredients

1/2 small red onion, thinly sliced (about 1/2 cup)

1 medium or 2 small tomatoes, quartered, seeded, and roughly diced

1/4 cup fresh cilantro, coarsely chopped

About 8 cups canola oil for frying

1 pound fresh okra, trimmed and cut lengthwise into thin strips

4 1/2 teaspoons fresh lemon juice (about 1/2 lemon)

1/2 teaspoon salt

1 1/2 teaspoons chaat masala\*

\*Chaat masala is a blend of spices used most often in Indian street food. It is available at Indian markets or online at [kalustyans.com](http://kalustyans.com).

### Preparation

In small mixing bowl, stir together onion, tomato, and cilantro. Refrigerate until ready to use.

In wide, 4-inch-deep heavy pot over moderate heat, heat 1 1/2 to 2 inches oil until deep-fat thermometer registers 350°F. Fry okra in batches (returning oil to 350°F between batches) until golden brown, about 5 to 7 minutes. Transfer fried okra to paper towels to drain.

In large mixing bowl, combine okra, onion-tomato mixture, lemon juice, salt, and chaat masala. Toss gently and serve immediately.