

## Spicy Okra

GOURMET MARCH 2004

Yield Makes 4 servings

### Ingredients

3 cups okra, sliced 1/2"

1 tablespoon vegetable oil

1 medium onion, coarsely chopped

2 cups seeded, peeled and diced fresh tomatoes or 1 (14-oz) can diced tomatoes

1 fresh Datil chile or 2 Jalapeno, pierced 3 times with a fork

1/2 teaspoon salt

1/4 teaspoon black pepper

### Preparation

Heat oil in a 10-inch heavy skillet over moderately high heat until hot but not smoking, then sauté onion, stirring, until golden, about 3 minutes. Add tomatoes (including juice) and chile and boil, stirring, until tomatoes are softened and liquid is reduced by half, 5 to 10 minutes. Add okra and cook, gently stirring, until okra is tender, about 5 minutes. Stir in salt and pepper and discard chile.