



## **Berbere Spiced Grilled Okra** ***With African Spiced Lemon Aioli***

8-16 each okra (rinse+dry)

1-quart water

1 tbsp salt

1-quart water

2 cups ice

### Dry Rub

2 tbsp olive oil

½ each lemon (juice+zest)

1 tbsp berbere spice

¼ tsp ginger powder

¼ tsp garlic powder

½ tsp smoked paprika

¼ tsp sugar

½ tsp salt

### Aioli

½ each lemon (juice+zest) about 1 tbsp

1 tbsp garlic (minced)

1 each egg yolk

½ cup olive oil

½ tbsp dry rub

¼ tsp salt



### **Phase 1: Blanching**

- Separate okra into two bunches. One with larger pieces and the other with the smaller pieces
- Using a knife, trim both the tops and bottoms of each okra
- Using a medium-size pot, add your water and a salt
- Bring liquid to a boil
- Using a medium-size bowl, add about 1 quart of water and 2 cups of ice. Set to the side
- Add your first pill of large pieces and blanch for 2-3 minutes
- Remove and place in ice water to cool
- Repeat the process with the other bunch
- Allow okra and cool for about 5 minutes

### **Phase 2: Dry Rub**

- Using a medium bowl add all ingredients. Mix well
- Reserve ½ tbsp of the mix for your sauce
- Next, toss your okra in the bowl. Again mix well
- Allow mixture to marinate for a minimum of 30 minutes

Chefs Note: If prepared in advance, the mixture can marinate for up to 1 day. This will give you a deeper flavor.

### **Phase 3: The Sauce**

- You will need another medium bowl
- Add zest from the lemon, then juice
- Add garlic, dry rub, and salt
- Next, add your egg yolk. Mix well
- While steady mixing adds your olive oil in a slow steady stream. Keep mixing until all of the oil is incorporated
- Adjust seasoning with salt and pepper

### **Phase 4: Cooking**

- Pre-heat your grill to 375-400
- Using two skewers per order, Lay 4 to 6 okra pods side by side, alternating the positions of the heads and tails. Place one skewer near the top and the other near the bottom of the okra
- Place the melted butter near the grill, with either a basting brush or spoon
- Add your skewers to the grill. Cook 3-6 minutes then flip.
- Once flipped brush the okra with the butter mixture
- Once cooked remove from the heat and serve