



Grilled Okra

Ingredients

- 2 pounds fresh okra
- 2 teaspoons lemon juice
- 3 tablespoons extra virgin olive oil (or just kinda virgin olive oil it's pretty rude to ask)
- ½ tablespoon ground sea salt (table salt is fine but not as fancy)
- ½ tablespoon ground black pepper

Preparation

- In a large bowl or zip lock baggy mix the okra, lemon juice, olive oil and salt and pepper until the okra is well covered
- Fire up your grill, if you're using charcoal or gas just get it to the same basic temperature you would use for anything else.
- While the grill is firing up skewer the okra horizontally leaving plenty of room on the ends for you to flip them.
- Let cook approximately 5 minutes on one side and then flip and cook 3-4 minutes on the other side. Cooking time can vary depending on your grill but do not over cook or the okra will fall apart and make a terrible vegetable carnage worthy of a veggietales meme.