Suya Spiced Buttermilk and Cornmeal Smash Fried Okra

Ingredients for Peanut Powder Suya Spice*
1/4 cup peanut powder
1/4 cup ginger powder
1/4 cup paprika powder
2 T cayenne powder
2 T garlic powder
2 T onion powder
1 tsp chicken bouillon powder

Ingredients for the Fried Okra
15-20 pieces fresh okra
1 cup buttermilk
1 egg white
Frying oil of your choice, such as grapeseed or peanut oil
1 cups stone ground cornmeal
1/4 cup cornstarch
Salt, to lightly sprinkle on raw okra
A cooking mallet or small pot for smashing

Method
Gather your spices and mix till well combined. Trim but do not remove stems of okra. Slice into okra pods, cutting in half lengthwise but leaving them attached to the stems. Using a cooking mallet, gently smash okra to slightly break the okra pod open and flatten a bit. Lightly salt the smashed okra. Combine egg white with buttermilk, pour over okra and mix thoroughly.

Mix cornmeal and cornstarch together in a shallow dish. Heat oil in a large skillet. When ready to fry, coat okra one piece at a time by letting buttermilk mix drip off the okra and then placing in cornmeal. Coat well but don't let the cornmeal layer become too thick. Fry until golden brown. Sprinkle suya spice generously over hot okra.

Recipe by Chef Pamela Askerneese-Henry

*** A variation on this recipe uses whole roasted peanuts to make the suya spice.**

Whole Roasted Peanut Suya Spice
2 cups dry unsalted roasted peanuts
4 T smoked paprika
3 T ground ginger
2 T ground cayenne pepper
2 T garlic powder
3 T onion powder
1 T chicken bouillon

Method
Roughly blend the roasted peanuts using the pulse button of your blender or food processor. Be careful not to blend it into peanut butter. Transfer the ground peanuts onto a clean kitchen towel. Tie it up in the kitchen towel and squeeze as much oil so you can out of the ground peanuts. You can also place a heavy object on top to facilitate this process. After this the ground peanuts would be much drier. Loosen it up with your fingers as transfer to a bowl. Add in all the spices them blend in with a fork until well combined. The spice may have larger granules of ground peanuts, sieve the Suya Spice blend for a smoother spice.

(After sieving, save the larger granules for any recipe you want.) Use immediately or store in an air tight container.