

# NYBG

## EDIBLE ACADEMY JUNETEENTH WEEKEND CULINARY RECIPES



### CRISPY OKRA CORN CAKES WITH COCONUT CURRY & HERB GREMOLATA

by Ora Kemp, New York Common  
Kitchen  
serves 12–15

#### Crispy Okra

##### Ingredients

- 1 pound okra
- Vegetable or canola oil, for frying
- ½ cup cornmeal
- ½ teaspoon turmeric powder
- ½ teaspoon red chili powder
- 1 teaspoon carom seeds (ajwain)
- 4 teaspoons chaat masala
- Salt, to taste
- 3 tablespoons lime juice

##### Instructions

Wash the okra and dry thoroughly. Remove the top stem of each and then cut lengthwise into thin slices. Add enough oil to a deep skillet to come 1 inch up the sides and heat over medium heat to 350° F. Put the okra in a large mixing bowl and sprinkle over all of the dry ingredients except the salt. Deep-fry the okra a few at a time until crisp. Remove and drain on paper towels. Repeat with remaining okra in batches, adding more oil as needed. Season each batch with salt immediately after frying. Garnish with the lime juice.

##### Notes

Keep the okra dry during preparation for maximum crunch! For best results, use a cast iron skillet to maintain constant temperature and maximize crunch.

#### Corn Cake

##### Ingredients

- 2 eggs
- 1 teaspoon baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- ½ teaspoon pepper
- ½ cup all-purpose flour (can use cornmeal)
- ½ cup cheddar cheese, shredded
- 15 ounces corn (one can, drained)
- 1 jalapeños, seeded, diced (optional)
- 3 tablespoon vegetable oil

##### Instructions

In a large mixing bowl, whisk together eggs, salt, pepper, sugar and baking powder. Once combined, add flour/cornmeal and whisk into wet mixture until incorporated. Add corn, shredded cheese and jalapeño. Mix well. In a large skillet, heat oil on medium-high heat. Once the oil starts to sizzle, add scoops of the corn mixture using ice cream scoop or large spoon, dropping silver-dollar-sized (1" diameter) batter. Once in the pan, flatten the dollops out slightly, pressing very gently, careful not to break them apart. Cook for 2–3 minutes until the first side has browned, then flip and cook on the other side until browned. Once cooked on both sides, set cakes on a paper-towel-lined pan to cool, letting paper soak up excess oil.

#### Coconut Curry

##### Ingredients

- 1 tablespoon coconut oil
- 2 tablespoon curry powder
- 1 13.5 ounce can of coconut milk (full fat)
- 2 teaspoon ground turmeric
- 2 tablespoon coconut aminos
- 1 tablespoon fish sauce
- juice of ½ lime

##### Instructions

In a medium sauce pan, heat oil and curry powder for about a minute. Add the coconut milk and turmeric and heat until reduced to your desired thickness. Cook it for a few minutes before taking off the heat. After it thickens slightly, turn off the heat and add the lime juice, coconut aminos, and fish sauce. Stir until combined.

#### Herb Gremolata

##### Ingredients

- 3 garlic cloves, peeled and lightly crushed
- 2 packed cups fresh flat leaf parsley, leaves only, thick stems removed
- ½ cup basil & mint leaves
- Zest of 1 lemons
- 1 jalapeño or Serrano pepper, de-seeded (or to taste)
- 5 tablespoon olive oil
- Large pinch of coarse salt
- Freshly ground pepper

##### Instructions

In a blender, blend the oil, garlic, lemon zest and jalapeño or serrano pepper. Gradually add in the herbs and salt, blend until smooth. Taste for seasoning.