Spicy Dried Okra\n

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Ingredients\n

2 pounds okra\n

1/4 cup olive oil\n

1 tablespoon kosher salt\n

2 teaspoons cayenne pepper\n

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Instructions\n

Scrub okra, rinse with cold water and pat dry with a towel.\n

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Halve okra lengthwise, cut into disks or leave whole and place okra in a large bowl.\n

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Drizzle olive oil over okra and toss.\n

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Add salt and cayenne pepper and toss to coat.\n

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Preheat oven to 150 degrees.

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Place okra on a baking sheet half a batch at a time in oven for 12 hours turn every 3.\n

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Dry until crisp and breakable.\n

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Store in an airtight container.\n