<dryingMethod>Spicy Dried Okra

2 pounds okra

1/4 cup olive oil

1 tablespoon kosher salt

2 teaspoons cayenne pepper

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

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

Drizzle olive oil over okra and toss..

Add salt and cayenne pepper and toss to coat.

Transfer okra to dehydrator.\*

Dry until crisp and breakable (about 12-18 hours, depending on dehydrator and okra size).

Store in an airtight container.</dryingMethod>