# Berbere Spiced Grilled Okra

## Lemon Za'atar Aioli

<table>
<thead>
<tr>
<th><strong>Serves:</strong> 2-4 people</th>
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<tbody>
<tr>
<td>½ lb fresh okra (rinse+dry)</td>
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<tr>
<td>2qt water</td>
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<tr>
<td>1 tbsp salt</td>
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<tr>
<td>½ stick butter</td>
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<tr>
<td>½ tsp salt</td>
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**Rub**

- 2 tbsp olive oil
- ½ each lemon (juice+zest)
- 1 tbsp berbere spice
- ¼ tsp ginger powder
- ¼ tsp garlic powder
- ½ tsp smoked paprika
- ¼ tsp sugar
- ½ tsp salt

**Phase 1- Blanching**

- Separate okra into two bunches. One with larger pieces and the other with the smaller pieces
- Using a knife, trim both the tops and bottoms of each okra
- Using a medium-size pot, add your water and a salt
- Bring liquid to a boil
- Using a medium-size bowl, add about 1 quart of water and 2 cups of ice. Set to the side
- Add your first pill of large pieces and blanch for 2-3 minutes
- Remove and place in ice water to cool
- Repeat the process with the other bunch
- Allow okra and cool for about 5 minutes

**Phase 2- Dry Rub**

- Using a medium bowl add all ingredients. Mix well
- Reserve ½ tbsp of the mix for your sauce
- Next, toss your okra in the bowl. Again mix well

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Zaatar Lemon Aioli

- 1 each lemon (zest+juice)
- 1 tbsp garlic (minced)
- 2 each egg yolk
- 1 cup olive oil
- 1 tsp zaatar
- ½ tbsp dry rub
- ¼ tsp salt

➢ Allow mixture to marinate for a minimum of 30 minutes

**Chefs Note:** If prepared in advance, the mixture can marinate for up to 1 day. This will give you a deeper flavor.

**Phase 3- Aioli + Butter**

➢ You will need another medium bowl
➢ Add zest from the lemon and juice from only half
➢ Add garlic, dry rub, zaatar, and salt
➢ Next, add your egg yolk. Mix well
➢ While steady mixing, add your olive oil in a slow steady stream. Keep mixing until all of the oil is incorporated
➢ Adjust seasoning with salt and pepper
➢ For the butter, place in a small pot and melt
➢ Remove from heat. Add the other half of the lemon (juice) and ½ tsp salt

**Phase 4- Cooking**

➢ Preheat your grill to 375-400
➢ Using two skewers per order, Lay 4 to 6 okra pods side by side, alternating the positions of the heads and tails. Place one skewer near the top and the other near the bottom of the okra
➢ Place the melted butter near the grill, with either a basting brush or spoon
➢ Add your skewers to the grill. Cook for 3-6 minutes then flip.
➢ Once flipped brush the okra with the butter mixture
➢ Once cooked remove from the heat and serve