

Our State eats

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Skillet Corn & Okra

Yield: 4 servings.

- 3 large ears of corn, husks and silks removed**
- 1 beef bouillon cube**
- ½ cup boiling water**
- 2 tablespoons butter**
- 1 small onion, thinly sliced**
- 1 medium green bell pepper, cored and diced**
- 8 to 10 fresh okra pods, sliced**
- ½ teaspoon garlic powder**
- ½ teaspoon salt**
- ¼ teaspoon white pepper**

Cut kernels from corn cobs and scrape cobs with the back of the knife to remove corn pulp. Place corn and pulp in a mixing bowl.

Dissolve bouillon cube in boiling water to make beef broth and set aside.

In a large skillet, melt butter. Add onion and bell pepper to skillet; cook on medium heat until onion and pepper are translucent, about 2 to 3 minutes. Stir in corn kernels, pulp, and okra. Add beef broth, garlic powder, salt, and pepper.

Cover skillet and simmer for 5 minutes.



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