

Grey's Green Chillies & Okra



Recipe courtesy of Beth Roy

Ingredients

- 2 Tbs diced green chillies (drained)
- 1/4 tsp garlic salt
- 1/2 tsp paprika
- 6oz cream cheese
- 1/4 tsp freshly ground black pepper
- 1/4 tsp finely chopped ghost pepper
- 1 Tbs parsley
- 2 scallions finely chopped
- 12 okras sliced lengthwise
- 12 slices of bacon
- 1 lime

Directions

1. Mix everything except okra, bacon and lime
2. Remove seeds and membrane from okra
3. Stuff each half of okra pod with cream cheese mixture
4. Wrap each half pod with a slice of bacon
5. Cook in skillet on high heat
6. Squeeze a bit of lime before serving



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