Yaya's Okra Salad

Ingredients:

6 slices Bacon - fried crispy & drained 2 packages frozen breaded Okra Kosher Salt and fresh ground Pepper 1 large Tomato - medium diced 1 medium Onion - medium diced

Directions:

Partially thaw okra, break apart before frying on medium high. Put diced onion and tomato in bowl, liberally salt & pepper. Set aside to release juice of tomato. Fry okra in canola oil till very crispy. Drain on paper towels, salt and pepper fried okra. Drain juice for tomato onion mixture. Toss all ingredients and season to taste.