**Okra ın olıve oıl**

½ kg okra

2 onions

2 tomatoes

½ cup olive oil

2 teaspoons salt

2 teaspoons sugar

1 lemon juice

¼ cup vinegar

Spiral peel okra tops and soak in cold water with vinegar for half an hour.

Place one thick slice of tomato in the middle of saucepan. Arrange two or three layers of okra in starlike form with tops on the outside.

Cut onions to four pieces and stir in olive oil with roughly chopped tomatoes in a different pan and add to the arranged saucepan. Add the rest of okra, 1 cup boiling water, lemon juice, salt, sugar and cook over medium heat for about half an hour. Add boiling water if needed.

Cover dish with a fitting flat plate, seep suace to a cup, then turn up side down and slide over service plate. Pour sauce on top.