**Okra stew**

½ kg okra

250 gr chopped or minced meat

2 onions

1 tomato

1 tbsp tomato paste

½ cup olive oil

1 tbsp butter

2 teaspoon salt

1 teaspoon chily pepper

1 lemon juice

1 tbsp vinegar

Spiral peel okra tops , leave in vinegar added cold water.

Simmer meat, chopped onion, tomato paste and salt in olive oil over high heat, add boiling water and leave over medium heat until meat is thorougly cooked. Add lemon juice, okra and chopped domatoes, keep over medium heat until okra is cooked . Add boiling water while cooking if needed.

Melt butter, add chily pepper and sprinkle over okra before serving.