

W: You can cut it with a knife, a fork, or whatever.

P: It is so tender.

W: Yes.

P: So you are cutting it pretty thin?

W: Yes, fairly thin. Do not cut it thick like you would a regular beef steak.

P: [Cut it like] a real T-bone steak?

W: Just about like that, about a half-inch.

P: What is Everglades Spice?

W: Seasoning?

P: Yes.

W: They are making that down below Fort Myers. (I cannot remember the name of the little town down there.) It has just come out, and it has taken over everything. Everglades Seasoning. It is the best I have ever tasted. It has all the Nature's stuff in. I know you have probably seen Nature's Seasoning, but it was so much better than Nature's Seasoning. It has the same things in it, like garlic and celery and all that other stuff, and it is really, really delicious. You can get it at places like Wards [Supermarket on NW 6th Street in Gainesville].

P: Yes. That is right where I live. I will have to try that.

W: That is where we get most of ours. They have it in two different-size containers. I guess you can put it on everything--any kind of seafood, any kind of soups, stews, steaks, and okra.

P: Put it on okra?

W: Put it on your okra and just chop it up. Put in a very little bit.

P: Not coated.

W: Do not coat it up. Just chop it up, put in a very little bit of bacon grease, a very little bit of water, sprinkle Everglades Seasoning and a little Accent on it, put a lid on it, and cook it for about twenty minutes. It is delicious.

P: I love okra.

W: Do you?