

Fried Green Tomatoes?

Here is a Southern classic! Making these delicious treats isn't as hard as everyone thinks, but make sure you buy good local produce for the best flavor! (or grow your own)

Fried Green Tomatoes

1 large egg, lightly beaten

1/2 cup buttermilk

1/2 cup all-purpose flour, divided

1/2 cup cornmeal

1 teaspoon salt

1/2 teaspoon pepper

3 medium-size green tomatoes, cut into 1/3-inch slices

Vegetable oil

Salt to taste

Preparation

Combine egg and buttermilk; set aside.

Combine 1/4 cup all-purpose flour, cornmeal, 1 teaspoon salt, and pepper in a shallow bowl or pan.

Dredge tomato slices in remaining 1/4 cup flour; dip in egg mixture, and dredge in cornmeal mixture.

Pour oil to a depth of 1/4 to 1/2 inch in a large cast-iron skillet; heat to 375°. Drop tomatoes, in batches, into hot oil, and cook 2 minutes on each side or until golden.

Drain on paper towels or a rack. Sprinkle hot tomatoes with salt.