



Fried Green Tomatoes

Starters

Prep Time: 15 minutes **Cook Time:** 5 minutes **Total Time:** 20 minutes **Difficulty:** Easy **Servings:** 12

INGREDIENTS

- 3 medium-sized green tomatoes
- 1/2 cup of all-purpose flour
- 2 cups of Italian-seasoned panko breadcrumbs
- 2 eggs
- Coarse kosher salt
- Black pepper
- Oil for cooking

DIRECTIONS

After washing and drying the tomatoes, remove the tops and bottoms and slice the tomatoes into pieces that are about 1/4" to 1/2" thick. Depending on the size of the tomato, each one should yield about 4 or 5 slices. Sprinkle each slice with salt and pepper.

Take three medium-sized bowls and line them up. Put the flour in the first bowl, the two beaten eggs in the second bowl, and the breadcrumbs in the third bowl. Dredge the tomato slices in flour, then coat them with the egg wash, and finally move them to the breadcrumbs. Make sure to coat each slice entirely and press the breadcrumbs onto the slice. Repeat the egg wash and breadcrumb steps for a double coating.

Using a cast iron skillet or a deep pan, add cooking oil (preferably Safflower or Canola) so that there is about 3/4" to 1" of oil in the pan. Heat the oil to about 350°F. Cook about 4 or 5 slices at a time, making sure not to overcrowd the pan. Fry each slice for approximately 2-3 minutes on each side until both sides are a deep golden brown. After cooking, drain the fried slices on a paper towel-covered plate.

You can serve them plain or with pimento cheese, ranch, sriracha mayo, or a remoulade sauce.