

Fried Green Tomatoes

Cut 2 or 3 unpeeled unripe green tomatoes (not to be confused with ripe green tomatoes such as Spears Tennessee Green or Aunt Ruby's German Green!) into 1/2 inch slices, and salt. In 3 shallow bowls put 1c flour & 1 T Cajun spice, 1/2 c milk beaten w/ 1 egg, and 1/2 c fine bread crumbs & 1/2 c cornmeal. Heat 1/4c peanut oil in skillet on medium heat. Dip tomato slices in flour, then buttermilk-egg mixture, then the crumb mix. In the skillet, fry half of the coated tomato slices at a time, for 3-5 minutes on each side or until brown. Set the cooked tomatoes on paper towels to drain. Tabasco adds an extra kick. This recipe comes to Cottingham Farm from a posting by Elise at Simply Recipes.

