



## *Fried Green Tomatoes*



### **Ingredients:**

- 8 medium (about 3 ½ pounds) green tomatoes
- 3 ½ teaspoons coarse salt
- 1 ¾ teaspoons freshly ground black pepper
- 5 large eggs, beaten
- ½ cup milk
- 3 cups all-purpose flour
- 4 cups Panko (Japanese breadcrumbs)
- ½ cup cornmeal
- 4 cups olive oil
- Aioli, for serving

### **Method:**

1. Trim ½ inch from the stem and blossom ends of tomatoes.
2. Slice tomatoes ¼ inch thick. Season tomato slices with 2 teaspoons salt and 1 teaspoon pepper; set aside.
3. In a shallow bowl, whisk together eggs and milk; set aside.
4. In a second shallow bowl, whisk together flour, ½ teaspoon salt, and ¼ teaspoon pepper; set aside.
5. Place Panko in a shallow bowl along with cornmeal, remaining teaspoon salt, and ½ teaspoon pepper; stir to combine and set aside.
6. Working with one tomato slice at a time, coat tomatoes with flour mixture, shaking off excess. Coat with egg mixture, followed by breadcrumb mixture. Transfer to a wire rack set over a parchment-lined baking sheet; repeat process with remaining slices.
7. Heat 2 cups oil in a 10-inch skillet over medium-high heat until it reaches 350 degrees on a deep-fry thermometer.
8. Working in batches, carefully place tomatoes into the heated oil in a single layer. Fry until golden, turning once, 2 to 3 minutes per side.
9. Drain on a paper towel-lined baking sheet.
10. After frying half of the tomato slices, discard oil and heat remaining 2 cups oil in skillet; continue frying remaining tomato slices.
11. Serve tomatoes immediately with aioli.