



Fried Green Tomatoes



Ingredients:

- 3 Green tomatoes sliced
- Vegetable oil for frying (about 1½ inches in your skillet)
- 1 cup all-purpose flour
- 1½ cups buttermilk
- 1 egg
- 6 dashes hot sauce
- 1 cup regular bread crumbs
- ½ cup yellow cornmeal
- 1 teaspoon Lawry's seasoning salt
- ½ teaspoon white pepper
- ½ teaspoon garlic powder
- Kosher salt for garnish after frying

Method:

1. In a heavy-duty skillet that is at least 3 inches deep, heat your oil to 350°F.
2. Prepare a clean plate with paper towels to place tomatoes on once fried and set aside.
3. Slice your tomatoes into ¼-inch thick slices and lay them on a plate lined with paper towels.
4. Once all of your tomatoes are sliced, place another paper towel on top of them and blot away as much excess moisture as possible.
5. Set up your dredging station by setting out 3 shallow dishes (about 2 inches deep).
6. In the first dish, place your flour; in the second dish, place your buttermilk, eggs and hot sauce, whisk together; and in the third dish, place the bread crumbs, cornmeal, seasoning salt, garlic powder and pepper. Mix them together until they are evenly combined.
7. Start dredging tomato slices by first evenly coating them in the flour, then shake off any excess flour back into the dish.
8. Next, dip your flour-coated green tomato into the buttermilk mixture again, allowing any excess buttermilk to drip off back into the dish.
9. Finally, place the coated green tomato into the breadcrumb mixture. Make sure all sides are evenly coated, and any excess mixture is gently shaken off back into the dish.
10. Gently place your coated green tomato slice onto a clean plate and repeat this process until all of your green tomatoes are ready to be fried.
11. Carefully place 3-4 tomatoes into the hot oil and allow them to fry for 2 minutes or until a beautiful golden brown. Make sure to not overcrowd your skillet and keep an eye on your oil temperature. You want to make sure your oil stays at 350°F. Repeat this process until all the green tomatoes are fried. At this point, you can sprinkle a small pinch of kosher salt onto the hot fried tomatoes.