Fried Green Tomatoes with Crawfish



Ingredients:

- 1½ pounds green tomatoes, (¼-inch-thick) slices
- 1 tsp kosher salt
- Vegetable oil, for frying
- 1 cup all-purpose flour
- 3 large eggs, lightly beaten
- ¼ cup whole buttermilk
- 2 cups yellow cornmeal
- 1 TBLS Creole seasoning
- 1-pound cooked crawfish tails (about 2 cups)
- Rémoulade Sauce (recipe follows)
- Garnish: sliced green onion

Ingredients Rémoulade Sauce:

- ½ cup mayonnaise
- 2 TBLSs Creole mustard
- 1 TBLS prepared horseradish
- 1 TBLS minced celery
- 1 TBLS minced green onion
- 1 TBLS fresh lemon juice
- 1½ tsps Worcestershire sauce
- ½ tsp sugar
- ½ tsp Creole seasoning
- ¼ tsp smoked paprika

Method:

1. For the Rémoulade Sauce In a small bowl, stir together all ingredients until smooth. Refrigerate until ready to use.
2. Line a rimmed baking sheet with a wire rack. Arrange tomatoes on wire rack in a single layer. Sprinkle with salt; let stand for 30 minutes. Pat dry with paper towels.
3. In a large deep cast-iron skillet, pour oil to a depth of 1½ inches. Heat over medium-high heat until a deep-fry thermometer registers 350°.
4. In a shallow dish, place flour. In another shallow dish, whisk together eggs and buttermilk. In a third shallow dish, whisk together cornmeal and Creole seasoning. Working in batches, dredge tomatoes in flour, shaking off excess. Dip in egg mixture, letting excess drip off. Dredge in cornmeal mixture, pressing gently to adhere.
5. Working in batches, fry tomatoes until golden brown and crispy, about 4 minutes. Drain on a wire rack. Top with crawfish and Rémoulade Sauce. Garnish with green onion.