



Fried Green Tomatoes with Shrimp Remoulade



Ingredients:

- ½ cup Creole mustard such as Zatarain's
- 2 TBLs ketchup
- 1 tsp Worcestershire sauce
- 2 tsps prepared horseradish
- 1 garlic clove, minced
- 1 tsp lemon juice
- 1 ½ tsps paprika
- ¼ tsp white pepper
- 1/8 tsp ground black pepper
- 1/8 tsp cayenne
- Salt to taste
- 2 TBLs olive oil
- ¼ cup finely chopped celery ribs (leaves included)
- 1 ½ tsps finely chopped parsley
- 1 TBL grated onion
- 1 TBL finely chopped green onion top
- Hot sauce to taste
- 1 cup yellow cornmeal
- ½ tsp salt
- ¼ tsp fresh-ground black pepper
- 1 large egg
- 1 cup buttermilk
- 8 (1/2-inch) slices green tomatoes
- ½ cup vegetable oil
- ½ pound cooked and chilled wild caught shrimp

Method:

1. To make the remoulade, whisk together the mustard, ketchup, Worcestershire sauce, horseradish, garlic, lemon juice, paprika and white, black and cayenne peppers and season with salt to taste. While whisking, add the olive oil in a slow stream. Add the celery, parsley, onion and green onion and hot sauce to taste. Cover and refrigerate.
2. To make the tomatoes, whisk together the cornmeal, salt and pepper in a shallow dish. In a separate bowl, combine the egg and buttermilk. Dip the tomato slices in the egg mixture, then dredge through the seasoned cornmeal.
3. While your dredging, heat the oil in a large sauté pan over a medium heat. Place tomato slices in the hot oil in a single layer, and cook until golden brown on the bottom, about 3 minutes. Flip and brown on the other side. They will be cooked through, but not mushy.
4. To serve, place the warm tomato slices on a plate and top with a few shrimp and a few spoonfuls of remoulade. Serve immediately.