Fried Green Tomatoes



Ingredients:

- 3 fresh green tomatoes cut into ¼ inch slices and room temperature
- Seasoned salt and pepper to taste
- ½ cup all-purpose flour
- 2 large eggs beaten with 1 tablespoon of hot sauce or water
- ½ cup yellow cornmeal
- ½ cup panko crumbs or plain bread crumbs
- ½ teaspoon smoked paprika
- ½ teaspoon garlic powder optional
- ½ teaspoon onion powder optional
- ¼ teaspoon lemon pepper optional
- A pinch of cayenne optional
- Oil for frying

Method:

1. Liberally season green tomato slices with salt and pepper on both sides.
2. Add flour and eggs to two separate small shallow bowls.
3. Combine cornmeal, panko, and spices into another small shallow bowl and whisk together.
4. Begin by dipping each seasoned tomato slice into flour coating on both sides.
5. Next add floured tomato slice to eggs coating on both sides.
6. Lastly dip into crumb mixture and set aside finished slice on baking sheet.
7. Repeat dredging process, starting with flour, until all slices are coated.
8. Heat oil in a frying pan over medium high heat to 350°F to 375°F.
9. Add dredged tomato slices to the pan and be careful not to overcrowd it. Fry tomato slices on both sides until golden brown and drain on paper towels or on a wire rack over a baking sheet lined with paper towels.
10. Serve warm. If you aren't serving immediately, add the tomatoes to a preheated oven around 250°F to stay crisp and delish.