## Fried Green Tomatoes

## 2-3 YELLOW/GREEN TOMATOES 1 CUP WHOLE BUTTERMILK

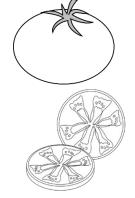
Choose Flour or Cornmeal Batter:

*Flour Batter:* 

2/3 CUP SELF-RISING FLOUR 3/4 TSP. PEPPER 11/2 TSP SALT

<u>Cornmeal Batter:</u>

1/8 CUP SELF-RISING FLOUR 1/2 CUP CORNMEAL 3/4 TSP. PEPPER 11/2 TSP. SALT



Wash, dry and slice green tomatoes. Put in pie plate-spread out then coat with buttermilk. Soak in buttermilk 10 minutes. Preheat skillet without oil-medium/high heat. For each slice shake off excess milk and drop into batter. Coat both sides-lay in a clean pie plate. Coat all pieces before frying one. Add 1/4-inch canola oil to skillet. Leave a small piece of batter in oil-when it starts to sizzle-start adding tomatoes to fry. Fry on a medium heat. Flip over once and fry the other side. Use a metal spatula to flip and take out of pan. Place on plate covered with paper towels to drain excess oils. Enjoy!