

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

1 1/2 TSP. SALT

Cornmeal Batter:

1/8 CUP SELF-RISING FLOUR

1/2 CUP CORNMEAL

3/4 TSP. PEPPER

1 1/2 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!

