

# Fried Green Tomatoes:

## A country spread from your favorite roadside markets

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Nothing says summer in the south quite so much as a plate of fried green tomatoes. This quintessentially southern delicacy is a treat, whether you're eating them for the thousandth time, or skeptically giving them a first try.

Below is my fried green tomato recipe. I suggest you pair these with grilled corn on the cob, sweet and savory potato salad topped with bacon crumbles, freezer pickles and a hearty slice of cornbread. Some say that firm green tomatoes are the trick, but I personally like tomatoes that are starting to show the first, barely visible hints of ripening.

If you want to try these Deep South style, keep a bottle of your favorite Tabasco sauce handy.

- 2 large green tomatoes

- 1 cup all-purpose flour divided
- $\frac{3}{4}$  cup self-rising yellow cornmeal
- 1 tsp seasoned salt
- $\frac{1}{2}$  tsp granulated garlic or garlic powder
- $\frac{1}{2}$  tsp onion powder
- $\frac{1}{2}$  tsp smoked paprika
- $\frac{1}{2}$  tsp freshly ground black pepper
- 2 large eggs
- 2 Tbsp whole buttermilk
- 1 tsp hot sauce
- 4 Tbsp vegetable oil for frying use more as needed

• Slice tomatoes into  $\frac{1}{4}$  inch thick slices. Arrange in a single layer on doubled paper towels.

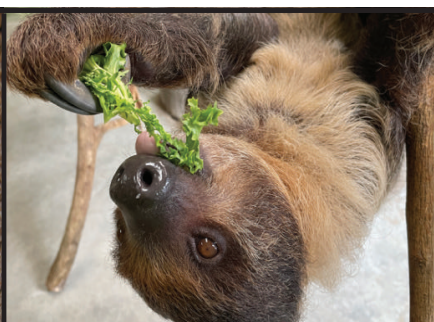
• To prepare the dredging: Place  $\frac{1}{2}$  cup flour on a plate. On a second plate, whisk together remaining  $\frac{1}{2}$  cup flour, cornmeal, salt, garlic, onion powder, paprika and pepper until blended.

• In a shallow bowl, whisk together eggs, buttermilk and hot sauce.

• Dredge tomato slices first in plain flour, second into egg wash then into seasoned flour-cornmeal coating. Gently press bread- ing onto tomato slices. Have nearby a pan to place breaded slices.

• In a deep 12 inch skillet heat 1 inch vegetable oil to 350-360°F. Fry in batches to avoid over crowding the pan. Fry for 4-5 minutes total, gently turning as needed until golden.

• Remove from oil using slotted spoon to a paper towel lined platter. Do not stack. Season with additional seasoned salt and black pepper.



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