

## **Fried Green Tomatoes**

### **Ingredients**

- 1 large egg, lightly beaten
  - 1/2 cup buttermilk
  - 1/2 cup all-purpose flour, divided
  - 1/2 cup cornmeal
  - 1 teaspoon salt
  - 1/2 teaspoon pepper
  - 3 medium-size green tomatoes, cut into 1/3-inch slices
  - Vegetable oil
  - Salt to taste
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### **How to Make It**

#### **Step 1**

Combine egg and buttermilk; set aside.

#### **Step 2**

Combine 1/4 cup all-purpose flour, cornmeal, 1 teaspoon salt, and pepper in a shallow bowl or pan.

#### **Step 3**

Dredge tomato slices in remaining 1/4 cup flour; dip in egg mixture, and dredge in cornmeal mixture.

#### **Step 4**

Pour oil to a depth of 1/4 to 1/2 inch in a large cast-iron skillet; heat to 375°. Drop tomatoes, in batches, into hot oil, and cook 2 minutes on each side or until golden. Drain on paper towels or a rack. Sprinkle hot tomatoes with salt.