

A RECIPE FROM HERONS KITCHEN

FRIED GREEN TOMATOES

YIELDS: 6 SERVINGS

- GREEN TOMATOES, 2 EACH
- BUTTERMILK, AS NEEDED
- CORNMEAL, AS NEEDED
- SALT AND PEPPER

METHOD:

LARGE DICE THE TOMATOES AND PLACE THEM IN A BOWL. COAT THEM IN THE BUTTERMILK AND ALLOW TO SIT FOR 15 MINUTES.

SEASON THE CORNMEAL WITH SALT AND PEPPER AND MIX WELL.

TRANSFER THE BUTTERMILK COATED GREEN TOMATOES TO THE CORNMEAL MIX AND COAT WELL. REMOVE AND SHAKE OFF ANY EXCESS CORNMEAL. THESE CAN BE FRIED AT ONCE OR THEY CAN BE STORED IN THE FREEZER FOR LATER USE.

TO COOK, HEAT A POT OF OIL TO 350° AND DROP THE GREEN TOMATOES IN. ALLOW THEM TO BECOME CRISP AND GOLDEN BEFORE REMOVING. ONCE THEY HAVE BEEN REMOVED, LET DRAIN ON PAPER TOWELS AND SEASON WITH SALT.