

# Fried Green Tomatoes



Appetizer	Servings: 4	Allergens: dairy, egg
Prep time: 20 mins.	Cook time: 20 mins.	Total time: 40 mins.

## INGREDIENTS

### For fried green tomatoes:

- 3 large green tomatoes, sliced
- 3 cups corn meal
- 3 cups flour
- 4 cups buttermilk
- 4 eggs
- Salt and pepper (to taste)
- Vegetable oil (for frying)
- Basil leaves
- 3 cloves garlic; fried and slivered

### For sauce:

- 1 cup sour cream
- Purple basil
- Milk (to taste)

### For puree:

- 6 leaves Swiss chard
- 3 tablespoons brown sugar
- Honey (to taste)
- Buttermilk (to taste)

## **DIRECTIONS**

### For puree:

1. Blanch Swiss chard in enough water to cover, 1 tablespoon salt, and 3 tablespoons brown sugar.
2. Remove leaves and blend with  $\frac{1}{4}$  cup water.
3. Add honey and buttermilk to taste and desired consistency.

### For fried green tomatoes:

1. Mix buttermilk and eggs, add tomatoes, and let soak for 15-30 minutes.
2. Mix equal parts corn meal and flour.
3. Bread buttermilk-soaked tomato slices with corn meal and flour mix.
4. Fry tomato slices in a shallow amount of vegetable oil over medium-high heat until golden brown. Remove and set aside on parchment paper.
5. Finish baking the tomatoes in oven at 350°F for 15 minutes. Baking time can vary; tomatoes are done at 165°F internal temperature.
6. Top with your favorite cheese if desired.

### For sauce:

1. Chiffonade purple basil leaves.
2. Fold into sour cream.
3. Add milk to desired consistency.

## **SERVING**

1. Place tomatoes on a plate.
2. Drizzle sour cream sauce and Swiss chard puree over the tomatoes.
3. Garnish with basil leaves and fried garlic slivers.