



FRIED GREEN TOMATOES

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

DIRECTIONS

Fried Green Tomatoes

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

For Sauce

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

For Puree

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

Sauce

- Chiffonade purple basil leaves.
- Fold into sour cream
- Add milk to desired consistency.

Puree

- Blanch Swiss chard in enough water to cover mixed with 1 tablespoon salt and 3 tablespoons brown sugar.
- Remove leaves and blend with 1/4 cup water.
- Add honey and buttermilk to desired taste and consistency.

Serving

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