



fried green tomato BLT

serves 6

1 1/2 pounds green tomatoes, sliced 1/4 inch thick

2 cups buttermilk

1 1/2 cups flour

1 1/2 cups cornmeal

canola oil

kosher salt

Soak the sliced tomatoes in the buttermilk. In a bowl, combine the flour and cornmeal. Coat each tomato slice with the cornmeal/flour mixture. Heat a few tablespoons of oil in a large sauté pan on medium high heat and cook the tomatoes a few minutes on each side, until golden and crisp. Drain on paper towels. Season with salt. Assemble your sandwiches!