

Fried Green Tomatoes

- 3 medium-sized, firm green tomatoes
- Kosher salt
- 1 cup all-purpose flour
- 1 tablespoon Cajun seasoning
- 1/2 cup milk or buttermilk
- 1 large egg
- 1/3 cup fine white cornmeal
- 1/2 cup fine dry bread crumbs
- 1/4 cup peanut, canola, or olive oil for frying

Slice and salt green tomatoes:

Cut unpeeled tomatoes into 1/2 inch slices. Sprinkle slices with salt. Let tomato slices stand for 5 minutes.

Set out shallow bowls with coating ingredients:

While the salted green tomato slices are resting, place in three separate, shallow bowls: 1) the flour and Cajun seasoning (if using), 2) buttermilk and egg, and 3) breadcrumbs and cornmeal.

Whisk together the egg and buttermilk.

Bread the tomato slices:

Heat the oil in a skillet on medium heat. Dip the green tomato slices in the flour-seasoning, then the buttermilk-egg mixture, then the cornmeal-breadcrumb mix.

Fry the breaded tomatoes:

In the skillet, fry half of the coated tomato slices at a time, for 3 to 5 minutes on each side or until brown.

Set the cooked tomatoes on paper towels to drain.

These fried green tomatoes are fantastic with a little hot sauce or remoulade.