



Fried Green Tomatoes

Ingredients

- 4 large green tomatoes
- 2 large eggs
- ½ C milk
- 1 C all-purpose flour
- ½ C cornmeal
- ½ C breadcrumbs
- 2 tsp coarse kosher salt
- ¼ tsp ground black pepper
- 1 quart vegetable oil for frying

Instructions

1. Slice tomatoes ½ inch thick. Discard the ends.
2. Whisk eggs and milk together in a medium-sized bowl.
3. Scoop flour onto a plate.
4. Mix cornmeal, breadcrumbs, salt, and pepper on another plate.
5. Dip tomatoes into flour to coat. Then dip tomatoes into milk and egg mixture; dredge in breadcrumbs to completely coat.
6. Heat oil in a large deep skillet to 375 degrees F.
7. Place tomatoes in hot oil in batches of 4 or 5 and prevent them from touching. Fry until crisp and golden brown on one side, then flip and fry on other side.
8. Transfer fried tomatoes to a paper towel-lined plate to drain.
9. Repeat with remaining tomatoes. Serve hot and enjoy!