

Fried Green Tomatoes

There are two versions of this recipe here. One I call Northern Style and the other I call Southern Style. Green tomatoes are tomatoes that have not ripened yet.

Southern Style Fried Green Tomatoes

Ingredients

4	Firm green tomatoes (cut into ½ inch thick slices)
½ Cup	Corn Meal
1 Tsp	Salt
½ Tsp	Black Pepper (or Cayenne Pepper)
¼ Cup	Butter (Margarine or Vegetable Oil is OK too)

Procedure

Mix the corn meal, salt and pepper in a shallow dish or pan. Preheat a large skillet to medium heat. Melt some of the butter into the skillet. Coat the green tomato slices by dipping in the cornmeal mixture. Place as many slices as will lay flat in the skillet. Brown on both sides turning them over only once. Repeat the cooking process until all of them are cooked. Enjoy!!

Northern Style Fried Green Tomatoes

Ingredients

4	Firm green tomatoes (cut into ½ inch thick slices)
½ Cup	All Purpose Flour
1 Tsp	Salt
½ Tsp	Black Pepper
¼ Cup	Butter (Margarine or Vegetable Oil is OK too)

Procedure

Mix the flour, salt and pepper in a shallow dish or pan. Preheat a large skillet to medium heat. Melt some of the butter into the skillet. Coat the green tomato slices by dipping in the flour mixture. Place as many slices as will lay flat in the skillet. Brown on both sides turning them over only once. Repeat the cooking process until all of them are cooked. Enjoy!!

Note: As an alternative to frying, spray a cookie sheet with non-stick cooking spray and place coated tomatoes on it and place in a 400 degree oven. Turn once just like in the frying method. Works great (crispy on the outside and tender on the inside).