

chattavore

Batter Dipped Fried Green Tomatoes

cook time 15 minutes

prep time 5 minutes

makes about four servings

- canola or vegetable oil
- 2 medium green tomatoes, sliced into 1/4-inch slices
- 1/2 cup flour
- 1/2 cup yellow or white cornmeal (not self-rising)
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4-1/2 teaspoon cayenne pepper
- 1 cup buttermilk
- 1/4-1/2 cup cornstarch

1. Preheat about an inch of the oil over medium heat in a 9 or 10-inch skillet (I like cast iron).

2. Whisk the flour, cornmeal, salt, pepper, and cayenne together in a medium bowl. Add the buttermilk and whisk until smooth.

3. Place the cornstarch in a separate bowl. Working in 2-3 batches, dredge the tomato slices in cornstarch on both sides then dip into the batter. Fry, flipping as needed, until golden on both sides. Drain on paper towels. Serve while hot.

Note: You may not need all of the cornstarch, so you can start with the smaller amount and add more if you need to. You will not need all of the batter, but I like to have extra to make sure I have plenty for dipping.