

Fried Green Tomatoes

Ingredients

1 large egg
½ cup buttermilk
1 cup all-purpose flour
1 cup cornmeal
1 tsp. salt
½ tsp. black pepper
½ tsp. Spicy, Cajun Seasoning
3-4 green tomatoes sliced ¼ - ½ inch slices
Peanut Oil

Preparation

Beat together egg and buttermilk in shallow bowl, set aside.

Sprinkle sliced tomatoes with salt and pepper before preparing.

Combine cornmeal, salt, pepper and spicy seasoning on plate, place flour on separate plate.

Dredge tomato slices in flour, dip in egg mixture and press into cornmeal mixture.

Cook in heated peanut oil, 2 minutes each side and drain on paper towels.
Sprinkle with salt.

Serve with lime wedges or remoulade sauce. Enjoy!