



Fried Green Tomatoes

Chef Tim Hill
CENTER Banquet Kitchen

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|-----|------|-----------------------|
| 4 | each | Green Tomatoes, large |
| 2 | each | Eggs, lightly whipped |
| 1 | cup | Flour |
| 1 | cup | Cornmeal |
| 1 | tsp | Pepper, fresh ground |
| 1 | tsp | Chili Powder |
| 1/2 | tsp | Oregano |
| 1/2 | tsp | Sage |
| 1/4 | tsp | Cayenne pepper |
| | | Salt to taste |
| 1/4 | cup | Olive Oil |

Slice tomatoes, lay slices on baking cooling racks to drain; salt tomatoes if desired. Lightly whip the eggs. In a separate bowl, combine and mix cornmeal, pepper, chili powder, oregano sage and cayenne pepper. Heat cast iron skillet and olive oil to medium. Dredge tomato slices in flour, then egg, then cornmeal mixture to cover. Fry in skillet till golden brown, approximately 3 or 4 minutes per side.

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