

Fried Green Tomatoes (appetizer)

Prep: 5 mins. Cook: 10 mins. Servings: 6

Ingredients

3 green tomatoes, 1/4-inch slices, room temperature
1/2 c. all-purpose flour
2 eggs, beat with 1 Tbsp. of water
1/2 c. cornmeal
1/2 c. panko breadcrumbs
1/2 T. Cajun seasoning
1/2 tsp. garlic powder
1/2 tsp. onion powder
1/4 tsp. lemon pepper, optional
salt and pepper
canola oil, for frying



Instructions

1. Generously season the green tomatoes with salt and pepper on both sides.
In a small shallow bowl add flour
In another bowl add the eggs.
In a third bowl, combine the cornmeal, panko crumbs and spices, then whisk to combine.
Dip each seasoned tomato slice into flour and coat both sides.
2. Add the floured tomato slice to eggs and coat both sides.
Then dip the tomato into the panko mixture and set aside the finished slices on a baking sheet.
Repeat the dredging process, beginning with the flour until all slices are coated
3. Heat oil in a frying pan over a medium heat to 350 degrees.
Add the coated tomato slices to the pan without overcrowding the pan.
Fry tomato slices on both sides until golden brown, then drain on a wire rack lined with paper towels.
4. Serve warm or keep them warm and crisp in a 250-degree oven.