

Fried Green Tomatoes

Ingredients:

- 3-4 green tomatoes, thinly sliced
- 1 c. flour (or 1/2 c. flour and 1/2 c. cornmeal)
- seasoned salt, to taste
- pepper, to taste
- 1 c. oil
- 1-2 T. butter or margarine, optional
- 1 egg, lightly beaten

Directions:

Line a plate with paper towels.

Heat the oil and butter in a large skillet over medium-high heat.

Mix together the flour and seasonings.

Dip the green tomatoes into the flour, then the egg, and then the flour again.

Drop the floured tomatoes into the hot oil and fry until golden brown and crispy on both sides.

Drain on paper towels.

Let cool and enjoy.

I enjoy eating these with this Cajun Dipping Sauce.