

Fried Green Tomatoes with Buttermilk Feta Dressing



Serves: 4

Developed by Greg Strahm, The Silver Chef

Who says you need to wait for tomatoes to get ripe before eating them. Growing up in Ohio fried green tomato sandwiches were as much a staple as the BLT. I learned how to make fried green tomatoes from my grandmother and over the years have adapted her recipe to make it my own. I always keep a container of bacon drippings in the refrigerator because I use it to fry the tomatoes. To make this dish gluten free substitute regular flour with gluten free flour and gluten free Panko crumbs. No one will be the wiser.

Prep Time: 20 mins

Cook Time: 10 mins

Ingredients:

FRIED GREEN TOMATOES:

4 pieces	bacon, fried crisp and crumbled
3	medium green tomatoes, cut into 1/2-inch thick slices
	salt and freshly ground black pepper, to taste
1 cup	flour
1 cup	panko crumbs
1 cup	cornmeal
2	large eggs, beaten
	vegetable oil, for frying

BUTTERMILK FETA DRESSING:	
1/3 cup	mayonnaise
1/3 cup	buttermilk
2 tablespoons	bacon drippings
1/4 teaspoon	cayenne pepper
1/3 cup	greek yogurt
1 tablespoon	lemon juice
2 tablespoons	fresh dill, chopped
1/2 cup	feta cheese, crumbled for dressing
1/2 cup	feta cheese
	salt and freshly ground black pepper, to taste

Directions:

FRIED GREEN TOMATOES:

1. Cook bacon in a pan until crisp. Remove from skillet and crumble. Set it aside. Leave the bacon grease in the pan.
2. Place flour in a shallow dish. Combine cornmeal, panko bread crumbs, and salt and pepper to taste in a second dish.
3. Place eggs in a medium bowl and add about 1 tablespoon of buttermilk. Whisk well.
4. Dredge tomato slices in flour, dip in egg mixture, and coat well in cornmeal and Panko mixture.
5. Add enough vegetable oil to the pan with the bacon grease to make about 1/2-inch. Heat oil over medium-high heat then add no more than 4 tomato slices.
6. Cook for about 3 minutes per side or until golden brown. Place on a paper towel-lined plate and sprinkle with a little salt.
7. Serve topped with Buttermilk-Feta Dressing, crumbled bacon, and crumbled feta.

BUTTERMILK FETA DRESSING:

1. In a medium glass bowl combine dressing ingredients together reserving 1/4 cup of the feta cheese for garnish. Refrigerate until needed.

COOK'N

DVO