SMOKEY FRIED GREEN TOMATOES

By
Chef Charles Nichols

YIELDS
16 servings



DIRECTIONS:

1. Combine Flour, Cornmeal, Ham Seasoning, and Old Bay Seasoning and set aside.
2. Combine Eggs and Buttermilk and set aside.
3. Set up a simple 3-compartment dredging station with the Corn Starch, Buttermilk Mixture, and Cornmeal Mixtures.
4. Dredge the sliced Tomatoes in the following order: Corn Stach, Buttermilk, Cornmeal. Ensure that the Cornmeal is tightly packed on each tomato.
5. Lay breaded tomatoes on a parchment lined pan and refrigerate for a minimum of 3 hours.
6. While Tomatoes are chilling, assemble the sauce by combining the Remoulade Sauce, Blackened Seasoning, and Smoke Paprika.
7. Fry Tomatoes in 350 degree oil until golden brown.
8. Top with Remoulade Sauce and garnish with Crumbled Feta and Parsley.

INGREDIENTS:

- 12 Large Green Tomatoes, sliced into 1/3" slices **(778019)**
- 1 Cup AP Flour **(134130)**
- 6 Cups Cornmeal **(506295)**
- 6 Cups Buttermilk **(066191)**
- 2 Eggs, beaten **(120519)**
- 2 Tbl Ham Seasoning **(623686)**
- 2 Tbl Old Bay Seasoning **(557645)**
- 1 Tbl Blackened Seasoning **(616110)**
- 2 Tbl Smoked Paprika **(625681)**
- 32oz Remoulade Sauce **(510594)**
- 1 Cup Parsley, finely chopped **(757500)**
- 2 Cups Crumbled Feta Cheese, optional **(014027)**

WOOD FRUITTICHER
FOOD. SERVICE. DELIVERED.