

## **Fried Green Tomatoes Recipe**

**6 firm large green tomatoes**

**2 large eggs**

**1/2 cup of milk**

**Salt and pepper**

**Corn meal or breadcrumbs**

**Vegetable oil**

***Slice the tomatoes into 1/2" thick slices. Lightly salt and pepper the slices. In a bowl, whip the eggs and milk. Dredge the slices in the egg/milk solution, and then dip the tomatoes into the meal or breadcrumbs.***

***In a frying pan, heat the oil, until grease lightly splatters with a drop of water. Slowly add the tomatoes and cook until bottoms are a golden bronze. Gently turn, second side takes less time. Maintain constant temperature, don't cook too fast.***

***Remove from oil, and drain on brown paper or a paper towel.***

***This is a wonderful complement to seafood and chicken dinners***

