

Fried Green Tomatoes with Sweet Corn Relish

About 4 appetizer portions

- 3 decent sized green tomatoes
- 1 1/2 – 2 cups buttermilk
- 1 cup AP flour
- 1 cup cornmeal
- 1 tablespoon salt
- 1 teaspoon pepper
- 1 teaspoon cayenne pepper
- vegetable oil
- Corn Vinaigrette (recipe below)

Slice tomatoes into about 1/3 inch slices. Put into shallow dish and cover with buttermilk. (You may not need all the buttermilk, or you may need a little more depending on size of your pan – you just want to make sure the tomatoes are pretty much covered with buttermilk.) Let soak about 10 minutes.

Mix flour, cornmeal, salt, pepper, and cayenne pepper in shallow dish. Set up breading station: Tomato/buttermilk dish, next to it seasoned flour, next to that parchment (or wax) paper lined sheet pan or plate.

Add vegetable oil to a heavy skillet (I use a cast iron pan). I add enough oil so that it is about 1/2 – 1/3 inch deep. Heat on medium until oil reaches 350-360 degrees.

Bread tomatoes. Remove tomato slice from buttermilk and shake off excess liquid. Dredge in seasoned flour and shake off any excess. Set on pan. Continue until all tomatoes have been breaded.

Start frying tomatoes. Depending on size of your pan, add 4-6 tomatoes to pan, but don't over crowd. Let brown on one side for about 2-3 minutes, or until golden brown. Turn with tongs (be careful to not let grease splatter!) and let brown on the other side another 2-3 minutes or until golden brown. Remove from pan with tongs, holding each tomato on end over the pot for a few seconds to allow extra grease to drip off. Set on paper towel lined plate or pan. Lightly season with salt. Continue this way until all tomatoes have been fried.

Plate tomatoes and top with corn vinaigrette.

Sweet Corn Relish

- 3 ears corn, shucked
- about 1 tablespoon fresh thyme, removed from stem and just very lightly chopped
- 1 jalapeno, seeds removed, chopped
- 1 shallot, sliced thin
- 1 tablespoon sherry vinegar
- 1 tablespoon red wine vinegar
- 1/4 cup olive oil
- Salt and Pepper to Taste

Standing each of the ears of corn on their larger end, carefully slice off corn kernels.

In a bowl, combine corn, jalapeno, shallot, and both vinegars in a bowl. Stir. Slowly stir in olive oil. Season with salt and pepper and add thyme. Serve at room temp.