

Fried Green Tomatoes

Serves four as an appetizer or side salad



Ingredients:

- 4 cups vegetable oil for frying
- 1/2 cup seasoned flour for dredging
- 2 eggs beaten for egg wash
- 2 cups panko crumbs
- 2 green tomatoes sliced 1/4-inch thick (makes about 12 slices)
- 2 Roma tomatoes sliced 1/4-inch thick (makes about 12 slices)
- 1 cup fresh basil leaves
- 2 tablespoons honey
- 1/4 cup cider vinegar
- 1/4 cup olive oil
- Salt and pepper to taste
- 4 tablespoons balsamic vinegar (Chef Trefry recommends 25-year-old Balsamic)

Method:

Bread sliced tomatoes by dredging them in seasoned flour. Next, put them in egg wash and then in panko crumbs.

Prepare the basil dressing by placing basil leaves, honey, vinegar and olive oil in the blender and blend until smooth. Season with salt and pepper. Dressing should be thick like a pesto.

Transfer to a squeeze bottle.

Heat vegetable oil to 350 degrees. Fry green tomatoes to golden brown, usually about a minute or two. Remove and drain on paper towel. Season with salt and pepper.

Serving:

Alternate tomatoes with mozzarella and sliced Roma tomatoes in a row on a plate. Dress with basil dressing and dribble balsamic over the top.