Fried Green Tomatoes

Chef Tim Hill
CENTER Banquet Kitchen

4 each Green Tomatoes, large
2 each Eggs, lightly whipped
1 cup Flour
1 cup Cornmeal
1 tsp Pepper, fresh ground
1 tsp Chili Powder
1/2 tsp Oregano
1/2 tsp Sage
1/4 tsp Cayenne pepper
Salt to taste
1/4 cup Olive Oil

Slice tomatoes, lay slices on baking cooling racks to drain; salt tomatoes if desired. Lightly whip the eggs. In a separate bowl, combine and mix cornmeal, pepper, chili powder, oregano sage and cayenne pepper. Heat cast iron skillet and olive oil to medium. Dredge tomato slices in flour, then egg, then cornmeal mixture to cover. Fry in skillet till golden brown, approximately 3 or 4 minutes per side.