

# Fried Green Tomatoes

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## Ingredients:

3 Green Tomatoes, firm, without any hints of pink or red in their coloring.  
1 teaspoon Sugar  
1 Cup Flour  
1 Cup Buttermilk  
1 Cup Yellow Corn Meal  
Salt and Pepper to taste  
Oil for frying  
1 Tablespoon Butter

## Sauce:

½ cup Duke's Mayonnaise  
1 Tablespoon Texas Pete Hot Sauce, more or less, as desired.  
2 Tablespoons Sweet Pickle Relish, or adjust as desired to taste

## Instructions:

Wash, rinse, and pat dry the green tomatoes.  
Slice ends off of the tomatoes, discard.  
Slice each tomato into thick slices, a little more than ¼ inch thick.  
Place slices on a wire rack over paper towels.  
Sprinkle lightly with salt. Let sit and drain for about 15 minutes.  
While draining, setup your dredging station.  
Place flour in one container, buttermilk in the next, and corn meal in the third.  
After 15 minutes, pat excess liquid from the top of the tomato slices.  
Season each slice with a little more salt, black pepper to taste, and just a pinch of sugar.  
Dredge each slice, one at a time, through each container, removing any excess after each.  
Place coated slices back on the wire rack. Let sit 10 minutes to allow coating to dry.  
Place a large skillet over medium heat on your stove top.  
Add enough oil to skillet, to fill to a depth of about ¼ inch.  
Add one Tablespoon of butter to skillet, let melt, just before frying.  
Gently place the coated slices in the skillet, let brown until golden brown on each side, turning as needed.  
Remove cooked slices, place on folded paper towels to drain.  
Serve with Secret Sauce, Ranch Dressing, or one of your favorites.  
Enjoy!