



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.

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