



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Fried Green Tomato Wedges –

**2 cups yellow cornmeal
4 tsp. coarse salt, plus more for seasoning
1 tsp. freshly ground black pepper
½ tsp. cayenne pepper
2 cups buttermilk
2 large eggs
2 tbl. freshly squeezed lime juice (about 2 limes)
3 large green tomatoes, cut into 1-inch thick wedges
Mayonnaise for serving**

1. In a medium shallow bowl, combine the cornmeal, salt, pepper, and cayenne pepper. Set aside. In another shallow bowl, whisk together the buttermilk, eggs and lime juice (the mixture may appear curdled); set aside.

2. In a large cast-iron or heavy skillet, pour oil to a depth of ½ inch; heat until a deep fry thermometer measures 375°. Meanwhile working in batches, dip tomatoes in buttermilk mixture, then in cornmeal mixture. Set aside on a large plate; repeat with remaining tomatoes.

3. Fry tomatoes, working in batches, until golden brown, about 1 minute on each side. Drain on a paper towel lined plate. Season with salt while hot. Serve with mayonnaise on the side.

Credit: Martha Stewart Living