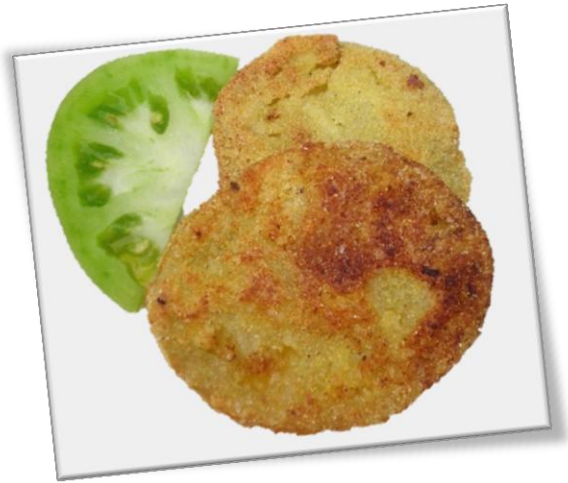


Fried Green Tomatoes



Ingredients:

½ cup all-purpose flour

¼ cup cornmeal

¼ cup grated Parmesan Cheese

½ teaspoon dried oregano

½ teaspoon salt

1/8 teaspoon pepper

3 to 4 Witten's green tomatoes, cut in thin to medium slices

Cooking oil

Preparation:

Combine flour, cornmeal, Parmesan cheese, oregano, salt and pepper. Coat tomato slices with flour mixture. In a skillet, heat oil over medium. Fry tomatoes for 2-3 minutes per side until tender and lightly browned. Drain on paper towels. Serve immediately.



Thank you for visiting our website. We hope you enjoy your Fried Green Tomatoes.

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