

# FRIED GREEN TOMATOES WITH SHRIMP REMOULADE

1 cup buttermilk

1 egg

A few dashes of hot sauce

Vegetable oil, enough to add about an inch in the bottom of your frying pan (coconut oil works well)

12 slices of green tomato, approximately 1/2-inch thick (3-4 tomatoes should do it)

1 cup cornstarch

1 cup cornmeal, lightly seasoned with

Tony Chachere's Creole Seasoning

(or salt, black pepper and a dash of cayenne)

One pound small to medium shrimp, cooked, peeled and chilled

1 cup chilled remoulade sauce

Mixed greens

1. In a medium bowl, whisk together buttermilk, egg and hot sauce.
2. Heat oil in a large frying pan over moderate heat.
3. Lightly salt and pepper each tomato slice.
4. Dip each tomato slice first in cornstarch, then in the egg mixture, then coat with cornmeal. Be sure to coat both sides with all three dips. Place tomato slices in the pan with heated oil in a single layer. Do not crowd. Cook over moderate heat until golden brown on bottom. Turn and brown on other side. (Total cooking time is 3 to 4 minutes.) Exterior should be golden brown.
5. Place cooked tomatoes on a plate with paper towels.
6. Toss cooked shrimp with the remoulade.
7. On individual serving plates, place a handful of mixed greens. Top with two slices of fried tomato and top with shrimp remoulade.

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