



FRIED GREEN TOMATOES WITH SHRIMP REMOULADE

INGREDIENTS

- 2½ pounds green tomatoes, sliced ¼ inch thick
- ½ teaspoon kosher salt
- Vegetable oil, for frying
- 1½ cups yellow cornmeal
- 1 tablespoon Creole seasoning
- 1 cup all-purpose flour
- 3 large eggs, lightly beaten
- 24 medium cooked shrimp, peeled and deveined

FOR SHRIMP REMOULADE

- 1 cup mayonnaise
- 3 tablespoons minced celery
- 3 tablespoons Creole mustard
- 2 tablespoons minced green onion
- 2 tablespoons prepared horseradish
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 2 teaspoons sugar
- 1 teaspoon paprika
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper

DIRECTIONS

- 1. In a 12-inch cast-iron skillet, pour oil to a depth of 1½ inches, and heat over medium-high heat until a deep-fry thermometer registers 350°.*
- 2. In a shallow bowl, whisk together cornmeal and Creole seasoning. In a shallow dish, place flour. In another shallow dish, place eggs.*
- 3. Working in batches, dredge tomatoes in flour, shaking off excess. Dip in eggs, and dredge in cornmeal mixture, pressing to adhere.*
- 4. Fry tomatoes in batches until crispy and golden brown, about 4 minutes. Place on a wire rack, and let cool for 5 minutes.*
- 5. Serve with shrimp and Rémooulade Sauce. Garnish with green onion, if desired.*

FOR REMOULADE SAUCE

- 6. In a medium bowl, whisk together all ingredients. Cover and refrigerate for up to 1 week.*

SERVES 4