



# FRIED GREEN TOMATOES WITH *Crab Remoulade*

## INGREDIENTS

### For Fried Green Tomatoes

- 3 large green tomatoes, sliced into 1½-inch steaks (cut from the centers), scraps saved
- 1 cup all-purpose flour
- 1 large egg
- ¼ cup buttermilk or milk
- ½ cup finely ground cornmeal
- ½ cup panko
- ½ cup canola oil
- Salt and pepper to taste

### For Crab Remoulade

- 1 pound jumbo lump crab
- 1 cup small-dice red pepper
- ½ cup small-dice celery
- ½ cup chopped parsley
- ½ cup mayonnaise
- 2 tablespoons sour cream
- 2 tablespoons fresh lemon juice, plus wedges for serving
- 2 tablespoons capers
- 1 tablespoon hot sauce
- 1 tablespoon prepared horseradish
- 2 teaspoons whole grain or Creole mustard
- 2 teaspoons Cajun seasoning
- 1 teaspoon kosher salt

## DIRECTIONS

*Season the tomato steaks evenly on both sides with salt and pepper.*

*In three shallow bowls. Put ½ cup of the flour in one; mix the egg and buttermilk in the second; and combine the cornmeal, panko, and remaining ½ cup flour in the last. Add a large pinch of salt to each bowl and stir to incorporate. Dip the tomato steaks in the flour, then dredge through egg mixture, and finally through the cornmeal mixture. Set the breaded tomatoes on a dry surface until ready to fry. Line a baking sheet with paper towels. Heat the oil in a large nonstick skillet or cast-iron pan over medium-high heat until it shimmers. Add the tomato steaks to the pan, working in batches if necessary to avoid overcrowding, and cook on one side until nice and evenly browned, 3 to 4 minutes. Flip and cook for another 3 to 4 minutes. Season each side with a pinch of salt as soon as it's flipped. Transfer to the paper towels. Repeat with remaining tomatoes, if necessary.*

**SERVES 6**