



Fried Pickled Green Tomatoes

3 medium, firm County Fair pickled tomatoes

1/2 cup all-purpose flour

1/4 cup milk

2 beaten eggs

2/3 cup fine dry bread crumbs or cornmeal

1/4 cup olive oil

1/2 teaspoon salt

1/4 teaspoon pepper



1 Cut unpeeled tomatoes into 1/2 inch slices. Sprinkle slices with salt and pepper. Let tomato slices stand for 15 minutes. Meanwhile, place flour, milk, and bread crumbs in separate shallow dishes.

2 Heat 2 Tbsp of olive oil in a skillet on medium heat. Dip tomato slices in milk, then flour, then eggs, then bread crumbs. In the skillet, fry half of the coated tomato slices at a time, for 4-6 minutes on each side or until brown. As you cook the rest of the tomatoes, add olive oil as needed. Season to taste with salt and pepper.