

# Fried Green Tomatoes



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1 1/2c buttermilk

1/2t black pepper

2 eggs, lightly beaten

1/8t ancho powder

1/2c flour, divided use

3 large green tomatoes, sliced in 1/2" thick slices

1c Panko

Canola oil

1t salt

Grated Parmesan cheese, for garnish

Pour buttermilk into large zip~lock bag and add tomato slices. Seal and refrigerate for 1 hour.

Remove tomatoes from buttermilk, reserving 1/2c buttermilk. Mix together buttermilk and beaten egg. Mix together 1/4c flour, Panko, salt, pepper and ancho powder.

In large, heavy skillet pour 1/2" of oil in the bottom and heat to very hot. Dredge tomato slices in 1/4c flour, then dip into buttermilk mixture and then dredge in Panko mixture.

Cook tomatoes 2~3 minutes per side in hot oil until golden brown. Drain on paper towels and garnish with grated Parmesan cheese while still hot.

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**Debbie Spangler ~ Certified Personal Chef**

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