

Fried Green Tomatoes Recipe

From the Kitchen of: Joe Kuhse

Ingredients

One Green Tomato
Eggs
Flour
Italian Bread Crumbs
Extra Virgin Olive Oil
Parmesan Cheese
Mozzarella Cheese
Red Sauce
Chopped Parsley

Slice tomato horizontally into 4 1/4" slices. Lightly dust each slice with flour. Dip in beaten eggs. Coat with bread crumbs. Sauté in hot olive oil until golden brown. Remove from oil and allow to drain. Top with 1/4 cup grated parmesan cheese and 1 cup grated mozzarella cheese.

Place 5 – 6 " under hot broiler and allow cheese to melt until bubbling and turning golden brown.

Remove from broiler and slide tomatoes from pan onto a heated bed (about 1/3 cup) of your favorite red sauce. You might want to try a gourmet tomato/basil sauce. Sprinkle with parsley and enjoy!

Fried Green Tomatoes
213 North Main St.
Galena, IL 61036

Ph 815.777.3938
WWW.FRIEDGREEN.COM

