



BUTTERMILK FRIED
GREEN TOMATOES

Trefethen

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INGREDIENTS

- 4 large unripe green tomatoes
- 1 cup buttermilk
- 1 cup all-purpose flour
- 1/2 cup cornmeal
- 2 tsp coarse kosher salt
- 1/4 tsp ground black pepper
- 1 quart vegetable oil for frying

PROCEDURE

1. Place buttermilk in a container large enough to hold all the cut tomatoes.
2. Slice tomatoes 1/2-inch-thick, discarding the ends. Place tomatoes in buttermilk to marinate for at least 30 minutes or up to 4 hours.
3. Combine flour, cornmeal, salt, and pepper in another bowl large enough to dredge your tomatoes. Remove one tomato at a time from buttermilk and dip tomatoes into flour mixture to coat.
4. Pour 1/2 inch of vegetable oil into a large skillet and heat over a medium heat to 350F. Place tomatoes into the pan and fry in batches of 4 or 5, taking care not to let edges touch each other. When the tomatoes are browned, flip and fry on the other side. Remove from oil and drain on paper towels.
5. Serve as a crispy side dish or enjoy as an appetizer. We like to serve ours with a bit of tarragon and citrus aioli. Enjoy!

TREFETHEN WINE PAIRING

Harmony Chardonnay: *Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.*