

## *Fried Green Tomatoes with Herb Aioli*



### Ingredients

1 cup buttermilk  
2 green “breaking” Florida tomatoes (green but just starting to turn orange)  
¼ tsp. ground black pepper  
½ tsp. salt  
1/8 tsp. celery salt  
1/8 tsp. paprika  
1 cup all-purpose flour  
2 eggs beaten with a little water  
2 cups yellow corn meal, or as needed  
2 cups vegetable or canola oil for frying  
kosher salt to taste  
ground black pepper to taste

### Aioli

2 tbsp. minced fresh herbs such as parsley, tarragon, chives, basil, chervil or cilantro  
5 cloves roasted garlic  
1 egg  
½ cup olive oil  
kosher salt to taste  
ground black pepper to taste  
hot sauce to taste  
1 tsp. lemon juice

### Procedure

1. Remove core by cutting out of tomatoes.
2. Slice tomatoes into ¼” thick slices.
3. Mix together buttermilk, black pepper, salt, celery salt, and paprika. Add the tomatoes and make sure they are covered by the buttermilk. Let soak for 45 minutes to an hour.
4. Remove tomatoes from soaking buttermilk. Put flour into a bowl. Put beaten egg into a separate bowl. Put breadcrumbs into a separate bowl. Season each bowl with a little salt and pepper.
5. Dip each tomato slice into the flour, and carefully toss to coat all surfaces. Place floured tomato into egg wash, and coat completely with egg. Then place tomato slice into bowl with corn meal and completely coat. Make sure all surfaces of the tomato are covered in breading. Remove tomato from cornmeal and lie it flat on a plate or sheet pan. Repeat with all slices. Make sure they don’t touch. Allow to rest for 30 minutes at room temperature.

6. In the meantime, make the aioli. In the bowl of a blender or food processor, combine the roasted garlic and herbs. Puree. Add the egg and blend well. While the motor is running on full speed, slowly drizzle in the olive oil until it forms a thick glob.
7. Add lemon juice, and then hot sauce, salt and pepper to taste. Remove from canister and refrigerate until needed.
8. Heat the vegetable or canola oil in a deep pan over medium heat. Heat until 325°F or until a few sprinkles of cornmeal sizzle when dropped in.
9. Carefully put the tomatoes into the hot oil so they don't overlap or touch. Fry until golden brown, and the coating firms up. Flip over if necessary.
10. Remove from oil and let drain on paper towels for a few minutes (and to cool down a bit). Season with a little salt if desired.
11. Serve with herb aioli.

Makes 10-12 slices depending on tomato and approximately 1 cup of aioli

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