

## FRIED GREEN TOMATOES/WITH REMOULADE SAUCE

4 large, firm green tomatoes  
Salt  
2 cups self-rising flour  
1 cup of self-rising white corn meal  
1 teaspoon black pepper

1. Slice tomatoes to thickness you like. Lay out on a baking sheet and sprinkle lightly with salt. Place tomatoes in a colander set in the sink for 30 minutes. This lets the salt pull out the moisture.

2. in a large skillet, heat 2 inches of oil until it reaches 350\* (you can use a deep frying thermometers)

3. In a shallow bowl mix the flour, corn meal with the black pepper. Coat the tomatoes in the flour mixture, shaking off any excess. Add to the hot oil and deep fry until golden brown, about 2 minutes per side.  
Serve right away they need to stay crunchy.

Serve with Remoulade Sauce

1 cup of California Arbequina olive oil  
1/3 cup of Dijon mustard  
1/4 cup of Modena 25 Star White Vinegar  
1/4 cup of mayonnaise  
2 tablespoons drained pickle relish  
1/4 teaspoon garlic salt  
Dash of hot sauce  
Salt and black pepper.

In a medium bowl, whisk together the oil, mustard, vinegar, mayonnaise, relish, garlic salt, hot sauce, and salt and black pepper to taste. Cover and refrigerate for at least 1 hour.

Linda's original recipe created for A Toast to All Things