



Fried Green Tomatoes with Cajun Remoulade Sauce

YIELD: Makes 4 servings

COOKING TIME: Prep 10 minutes Cook 20 minutes

WINE SUGGESTION: 2018 Zinfandel – Gallaway, Dry Creek Valley

Cajun Remoulade Sauce

INGREDIENTS

1 cup mayonnaise	½ teaspoon onion powder
2 tablespoons ketchup	½ teaspoon celery salt
1 tablespoon lemon juice	¼ teaspoon paprika
1 tablespoon Dijon mustard	¼ teaspoon cayenne pepper
1 teaspoon anchovy paste	¼ cup fresh parsley – finely chopped
½ teaspoon garlic powder	Worcestershire, Tabasco, salt & pepper

PREPARATION

In a medium bowl, combine all but the final four ingredients until smooth. Add salt, pepper, Worcestershire and Tabasco to taste. (**Tip** – make ahead and allow to rest overnight)

Fried Green Tomatoes

INGREDIENTS

2 cups buttermilk	¾ cup corn meal
2 large green tomatoes sliced ½ thick	salt & freshly ground black pepper
1 teaspoon Cajun seasoning	vegetable oil for frying (¼ inch deep)

PREPARATION

In a medium bowl, combine buttermilk and Cajun seasoning. Add tomato slices and turn until evenly coated. Set aside for 5 minutes to marinate.

Meanwhile, in a medium bowl, combine cornmeal, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Working with one tomato slice at a time, remove from buttermilk and add to cornmeal, tossing to coat.

In a large skillet over medium high heat, heat oil to 375° F degrees. Fry each tomato slice until golden brown on one side, 2 to 3 minutes. Flip each slice and continue frying until second side is golden brown. Drain on paper towels and sprinkle with salt. Serve immediately.