

FRIED GREEN TOMATOES WITH CILANTRO CREAM SAUCE

green tomatoes	5-6 medium	6 eggs
all purpose flour	1 $\frac{1}{2}$ cup	2 Tbl. water
corn meal	1 $\frac{1}{2}$ cup	Oil for cooking

salt & pepper

Slice tomatoes $\frac{1}{4}$ inch thick and set aside.
Put flour, salt & pepper in a bowl, mix and set aside.
Put corn meal in another bowl and set aside.
Beat eggs together with 2 Tbl water and set aside.

Heat oil about $\frac{1}{4}$ inch in pan and as it heats prepare to fry.
Arrange set up: Tomato - flour - egg - cornmeal (February - FEB)
Test oil and when ready
Dredge tomato in flour, next egg, then corn meal. Place in pan and fry.
After a minute flip tomato over. When golden, remove from oil to a tray lined with paper towel. Season with a bit of salt & pepper, let cool and then **EAT 'UM UP!**



Cilantro Cream Sauce

Cilantro	1 cup, fresh	Salt & pepper to taste
Sour cream	2 cups	$\frac{1}{2}$ & $\frac{1}{2}$ or heavy cream $\frac{1}{4}$ cup or more to create a sauce consistency

Mix all together and serve with fried green tomatoes.