

## *Fried Green Tomatoes*

1. Wash the green tomatoes
2. Thickly Slice
3. Dip into stone-ground corn meal, flour, or fine bread crumbs. I recommend the stone-ground corn meal, I bet Sweet Grass would agree—one of my favorite items on their menu. Season whichever coating you decide on with sea salt, pepper, and garlic powder. Please feel free to experiment with other spices....marjoram, thyme, parsley, chilli powder, ect.....
4. Shake off the excess coating
5. Sauté in a butter-oil combination or an extra-virgin olive oil/canola combination until lightly browned.

### Extra Options

- Sprinkle with buttered bread crumbs
- Add grated cheese of your choice
- Make sauce to drizzle out of sour cream. Mix a sour cream with your favorite spices like dill and garlic and then thin the sour cream mix with water enough that you can drizzle on top of the fried tomatoes.

