

Fried Green Tomatoes with Buttermilk-Dill Dressing

Serves 4

I love using dill for the dressing, but fresh chives would make a fine substitution if you were so inclined. A smattering of thinly sliced green onions over the salad is also a nice touch.

For the dressing:

2/3 cup buttermilk
2/3 cup mayonnaise
3-4 tablespoons white wine vinegar
3 tablespoons minced fresh dill
Salt, to taste
Freshly ground black pepper, to taste

For the tomatoes:

2 medium green tomatoes, cored and cut into 1/4-inch thick slices
2/3 cup yellow cornmeal (**not** self-rising)
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon ground red "cayenne" pepper
1/2 cup buttermilk
1/2 cup all purpose flour
about 1 1/2 cups canola oil for frying
3 cups mixed greens
1 1/2 cups grape tomatoes, quartered lengthwise

Whisk together the buttermilk and mayonnaise in a small bowl. Add 3 tablespoons of the white wine vinegar and taste. Add more vinegar if desired and then stir in the dill. Season to taste with salt and pepper.

In a small bowl, whisk together the cornmeal, salt, black pepper, and cayenne. Set aside. Place the buttermilk in a small bowl and place the flour on a small plate.

Pour the canola oil into a high-sided, medium skillet until it is about 1/4-inch deep. Heat the oil over medium-high heat until it is about 325 degrees (when a few crumbles of cornmeal are added to the hot oil bubbles should immediately form around them).

Working with one slice of tomato at a time, dredge the tomato slices in the flour and shake off any excess. Dip the tomato slices in the buttermilk and then dredge them in the cornmeal mixture. Set on a plate until all the slices have been breaded.

Fry the tomatoes in 2-3 batches (the oil should come about halfway up the side of the tomato slices) until golden brown, about 2 minutes on each side. Carefully

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remove the fried green tomatoes with a slotted spatula and set on a paper-towel lined plate. Continue until all the tomato slices have been fried.

To assemble the salad, divide the mixed greens between four salad plates. Divide the fried green tomatoes between the salad plates and arrange them decoratively. Sprinkle the fried green tomatoes and the mixed greens with the quartered grape tomatoes. Drizzle everything with the buttermilk-dill dressing. Serve immediately.