

Our State eats

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Fried Green Tomatoes

- 4 large green tomatoes, sliced $\frac{1}{4}$ to $\frac{1}{3}$ -inch thick**
- $1\frac{1}{2}$ cups buttermilk**
- 1 tablespoon salt**
- 1 tablespoon pepper**
- 1 cup all-purpose flour**
- 1 cup self-rising cornmeal**
- 3 cups vegetable oil**
- Salt to taste**

Place tomato slices in a shallow dish. Pour buttermilk over tomatoes. Sprinkle with salt and pepper. Combine flour and cornmeal in shallow dish or pie plate. Dredge tomato slices in flour/cornmeal mixture. Fry tomatoes, in batches, in hot oil in a large (preferably cast-iron) skillet over medium heat for 3 minutes on each side or until golden. Drain on paper towels. Salt to taste.

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