



FRIED GREEN TOMATOES WITH A SUMMER CORN CUCUMBER WATERMELON SALAD

LUKE PARVIS, BALTIMORE CITY



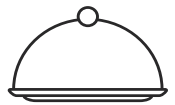
8 PEOPLE



STOVETOP



40 MINUTES



APPETIZER

DIRECTIONS

Place flour and cornmeal on separate plates. Add a pinch of salt and pepper to both, mix. Put buttermilk in bowl.

Coat tomato in flour mix. Dip in buttermilk. Coat again in cornmeal. Pour approximately 1/2 inch oil into skillet.

Over medium heat, fry tomatoes in pan until one side is golden brown. Flip and fry on other side. Drain on paper towels.

Shuck corn and put on hot grill, rotating until slightly charred. Cut corn off cob.

In separate bowl mix corn, watermelon, cucumber, mint, basil, olive oil, and lemon juice. Salt and pepper to taste.

Arrange fried green tomatoes on a plate layering them and top with summer salad.

INGREDIENTS

4 large green tomatoes, sliced 1/2 inch thick

2 cups buttermilk

1 cup flour

1 cup corn meal

1 quart vegetable oil for frying

1 teaspoon lemon juice

1 tablespoon olive oil

1 tablespoon basil, julienned

1 tablespoon mint, julienned

1/2 cup watermelon, diced

1/4 cup cucumber, diced

1/4 cup corn