

Fried Green Tomatoes

Green tomatoes were popular in the New England colonies, where they were often picked right before the first frost. The New Englanders liked their green tomatoes baked into a pie with a little sprinkling of sugar and spice and a splash of vinegar. Down south, green tomatoes were usually fried up with a crunchy cornmeal coating. Often served at bountiful plantation breakfasts, fried green tomatoes became a tradition that continues today.

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| 6 | Slices bacon |
| 1 | Large egg white |
| 1/4 | Teaspoon salt |
| 1/2 | Cup cornmeal |
| 1/4 | Teaspoon coarsely ground black pepper |
| 3 | Medium green tomatoes (1 pound), cut into scant 1/2 -inch-thickness slices |

1. In 12-inch skillet, cook bacon over medium heat until browned. With slotted spoon, transfer bacon to paper towels to drain; crumble. Set aside skillet with drippings.
2. In pie plate, beat egg white and salt. On waxed paper, combine cornmeal and pepper. Dip tomatoes in egg mixture to coat both sides, then dip into cornmeal mixture, pressing so mixture adheres. Place on waxed paper.
3. Heat bacon drippings in skillet over medium-high heat. Cook tomatoes, in batches, until golden brown, about 1 1/2 minutes per side, transferring them to paper towels to drain.
4. Transfer tomatoes to platter; top with bacon.

- 냄비에 베이컨 바삭 튀겨서 종이타월에 건져둔다.
- 베이컨에서 나온 기름에 토마토 튀겨낸다.
- 파미그릇에 계란 흰자만 달고 소금 넣는다.
- 토마토 단단하게 슬라이스한다. ◦ 와스터퍼에 콩가루 뿌려 놓는다.
- 토마토 파미그릇에 있는 계란 묻히고 콩가루 묻혀 튀겨낸다.
- 그릇에 달고 그위에 바삭구운 베이컨 뿌려서 올린다.

