



Fried Green Tomatoes

Ingredients

- 4 large firm green tomatoes
- 2 cups Bisquick
- 2 cups cornmeal
- 2 eggs, beaten
- 1/2 cup milk
- 1 teaspoon seasoned salt
- Oil for frying

Instructions

- Mix dry ingredients together.
 - Cut tomato slices into 1/4 in slices.
 - Mix milk with eggs. Coat tomatoes slices in egg wash then dredge in dry mix. Shake off excess.
 - Fry in hot oil (350 degrees) until golden brown.
 - Place on paper towels to soak up excess oil. Serve with your favorite dipping sauce.
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