

## Featured Recipe

### Fried Green Tomatoes

#### Ingredients:

- High heat cooking oil
- 1 cup Jules Gluten Free™ All Purpose Flour
- 1 ¼ teaspoons salt
- ¼ teaspoon cracked black pepper
- 2-3 medium-large firm green tomatoes

#### Directions:

Heat enough oil in a large skillet to cover the entire skillet bottom. While that is coming to high heat (400°F), prepare a bowl for dredging with the flour, salt, and pepper whisked together well. If necessary, double the dry ingredients for dredging the tomatoes to be sure to have enough to coat all the slices.

Slice the tomatoes approximately ¼ inch thick, removing as much peel as possible from the two end pieces, as the flour mixture will not stick well to the skins. Dredge each slice through the flour mixture, coating each side well, then lay gently in the heated oil. Cook on both sides until light brown and crispy (usually no more than 2 minutes per side if the oil is at the proper temperature).

Remove to a paper towel or parchment-lined baking sheet and put into a 200°F oven to keep warm until serving.

Serves: 4



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