



Do you still have green tomatoes hanging on your vines? The LdV Learning Garden does!

Alexis Wasilchin

Fried Green Tomatoes

- 4 large firm green tomatoes
- kosher salt
- 1 cup buttermilk-
- 1-2 dashes Tabasco
- 1-2 cups cornmeal
- ½ tsp salt and ¼ tsp pepper
- peanut oil or canola oil

Slice tomatoes ¼ inch thick. Lay on a baking sheet and sprinkle with kosher salt on both sides and let them sit for approx. 20 minutes to draw out moisture. Dab with a paper towel.

Heat ½ inch oil in skillet over medium high heat
 Dip tomatoes in buttermilk with Tabasco and dredge through cornmeal mixed with salt and pepper. Fry tomatoes on both sides until golden brown. Drain on rack or paper towel. Serve warm.

Can be refrigerated and reheated in oven
 This is a great side dish served over salad with homemade buttermilk dressing!

Also delicious with an egg in
 The morning!

Our LdV Learning Garden is supported by our PTC!

Homemade Buttermilk Ranch with a kick!

- 1 cup mayonnaise
- 1 garlic clove minced
- ½ cup buttermilk
- ½ cup sour cream
- ½ tsp onion powder
- ½ tsp garlic powder
- 1 tsp lemon juice
- 1 tsp minced chives
- 1 tsp minced flat leaf parsley
- Kosher salt to taste
- Dash of Tabasco to taste

Combine mayonnaise and garlic in a large bowl. Whisk in

