



FRIED GREEN TOMATOES WITH SHRIMP REMOULADE

INGREDIENTS

- 2½ pounds green tomatoes, sliced ¼ inch thick
- ½ teaspoon kosher salt
- Vegetable oil, for frying
- 1½ cups yellow cornmeal
- 1 tablespoon Creole seasoning
- 1 cup all-purpose flour
- 3 large eggs, lightly beaten
- 24 medium cooked shrimp, peeled and deveined

FOR SHRIMP REMOULADE

- 1 cup mayonnaise
- 3 tablespoons minced celery
- 3 tablespoons Creole mustard
- 2 tablespoons minced green onion
- 2 tablespoons prepared horseradish
- 2 tablespoons lemon juice
- 1 tablespoon Worcestershire sauce
- 2 teaspoons sugar
- 1 teaspoon paprika
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper

DIRECTIONS

1. In a 12-inch cast-iron skillet, pour oil to a depth of 1½ inches, and heat over medium-high heat until a deep-fry thermometer registers 350°.
2. In a shallow bowl, whisk together cornmeal and Creole seasoning. In a shallow dish, place flour. In another shallow dish, place eggs.
3. Working in batches, dredge tomatoes in flour, shaking off excess. Dip in eggs, and dredge in cornmeal mixture, pressing to adhere.
4. Fry tomatoes in batches until crispy and golden brown, about 4 minutes. Place on a wire rack, and let cool for 5 minutes.
5. Serve with shrimp and Rémooulade Sauce. Garnish with green onion, if desired.

FOR REMOULADE SAUCE

6. In a medium bowl, whisk together all ingredients. Cover and refrigerate for up to 1 week.

SERVES 4