

# Betty's Deep-Fried Green and Ripe Tomatoes



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In this video, Betty demonstrates how to make Deep-Fried Green and Ripe Tomatoes. [bettyskitchen](#) already has a video on making Fried Green Tomatoes, browned in a skillet, which you may prefer. This recipe has a different coating and the tomatoes are deep-fried. Also, I have included ripe tomatoes, along with the green tomatoes.

## Ingredients:

2 medium-sized green tomatoes and 2 medium-sized ripe tomatoes, washed and dried  
1 cup flour (You may use all-purpose or self-rising.)  
2 eggs, well beaten  
freshly ground sea salt, to taste  
freshly ground black pepper, to taste  
1 cup panko bread crumbs  
1 cup cracker crumbs (I used Ritz crackers; you may use any crackers that you like.)  
sprinkling of ground red pepper, very light (optional)  
1 inch of oil in an appropriately-sized pot for deep-frying (I used peanut oil.)  
lettuce, for garnish  
remoulade sauce, to accompany (You will find a recipe for Dill Pickle Remoulade Sauce in [bettyskitchen](#).)

Slice the washed and dried green and ripe tomatoes into 3/8-inch slices, horizontally. Set aside. In a pie plate, spread out 1 cup flour and set aside. Place 2 well-beaten eggs in a small, deep bowl and season them with freshly ground sea salt and freshly ground black pepper. Set aside. In a pie plate, mix 1 cup panko bread crumbs and 1 cup cracker crumbs and set aside. Now, start coating your tomato slices: Dip a tomato slice into flour (to cover), then into seasoned beaten eggs, and finally into bread and cracker crumb mixture. Place coated tomato slice on a platter. Repeat, until all tomato slices are similarly coated. Sprinkle the platter with a slight amount of ground red pepper, if desired. Heat 1 inch of oil to 350 degrees (F) in a pot on the stove. Use tongs to place tomato slices gently into the hot oil, about 4 at a time. Fry until tomato slices are light brown. Remove from oil and place on a platter that is covered with paper toweling to drain. Continue deep-frying coated tomato slices, until all tomato slices are fried and drained. Line a serving dish with fresh lettuce and place deep-fried tomatoes on top of lettuce. To serve, place lettuce on a salad plate, and cover it with 2 or 3 deep-fried tomatoes. Spoon some remoulade sauce on the side for dipping. This is a beautiful Southern accompaniment that goes with almost any meal! I hope you enjoy it! --Betty ♥