

*From the kitchen of David and Jennifer Deaven*

4. Remove from fry pan to paper-lined plate and garnish with (E). Service with lemon cream sauce.  
milk, shake off and drdge in (C), then fry 3-4 minutes per side in (D) over medium high heat.

## Sides/Fried Green Tomatoes

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- A: 3 green tomatoes, cored and cut into 1/4" slices  
1/2C milk  
2T plain yogurt
- B: 1/4C plain yogurt  
1 lemon juice  
salt and pepper
- C: 1/2C cornmeal, good-quality medium coarse  
1t chili powder  
2t salt  
1/2t black pepper  
1T cumin  
4t lemon zest
- D: 1/2C oil
- E: peas or green beans, blanched and julliened
1. Combine (A) and coat. Set aside for 10-15 minutes.
  2. Combine (B) and whisk well to make lemon cream sauce, set aside.
  3. In shallow bowl, mix (C). Remove tomatoes from yogurt



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