

Fried Green Tomatoes with Panko and Parmesan

Amanda | food52.com

4 medium green tomatoes, cored and cut into ¼-inch-thick slices

Salt

Sugar

2 large eggs, lightly beaten

1 cup panko

1 cup freshly grated Parmesan cheese, plus more for serving

2 tablespoons olive oil, plus more if needed

2 tablespoons unsalted butter, plus more if needed

Freshly ground black pepper

Lay the tomato slices on a baking sheet and sprinkle generously (like you're seasoning a steak) with both salt and sugar. Turn over the slices and season the other sides. Let sit for 30 minutes.

Have a large non-stick sauté pan on the stove. Add the beaten egg to a wide shallow bowl. Combine the panko and Parmesan in another wide shallow bowl. Set them near the stove. Lay the tomato slices on paper towel, top with another layer of paper towel and press on the tomatoes to dry them well. Season the slices again with a little salt. Working one at a time, dip the tomatoes in egg, then the panko-Parmesan mixture. Really press and pat the panko into the tomatoes. Set the tomatoes on a clean baking sheet.

Heat the sauté pan over medium-high heat, and add the olive oil and butter. When the foam subsides, add the tomatoes, enough to cover the base of the pan in a single layer. Let them be for a few minutes and when you see browning on the edge, check the tomatoes. You want a nut brown crust. Turn them and brown the other side. Keep working in batches, adding more oil and butter to the pan as needed, and transfer the tomatoes to a warm serving platter. Grind (coarsely!) fresh pepper on top, sprinkle with extra cheese, and serve!

Green Tomato Salsa

Laurent Tourondel

This salsa makes inventive use of unripened tomatoes (which Laurent Tourondel found in abundance in a garden on Long Island). Alone, green tomatoes can be inedibly sour, but mixed with fresh lime juice and sweet grilled Vidalia onion, they make for a su...

- 1 medium Vidalia onion, sliced 1/2 inch thick
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 1 pound green, unripe tomatoes
- 2 tablespoons chopped cilantro
- 1 large red tomato, cored and coarsely chopped
- 1 tablespoon fresh lime juice

Light a grill. Brush the onion slices with olive oil and season with salt and pepper. Grill the onion slices and the green tomatoes over high heat, turning once, until nicely charred; about 6 minutes for the onion and 8 minutes for the tomato.

Chop the onion into 1-inch pieces and transfer to a bowl. Core, peel and coarsely chop the green tomatoes and add them to the bowl. Stir in the cilantro, red tomato, lime juice and the 2 tablespoons of olive oil. Season the salsa with salt and pepper and serve.

Make Ahead The undressed salsa can stand for up to 4 hours.

Grilled Green Tomatoes Caprese

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Ciao, y'all! Green tomatoes go from the frying pan into the fire with a Southern-Italian twist. Using white (rather than brown) balsamic vinegar in the marinade brightens the color of the grilled tomatoes, but the salad's flavor is extraordinary with either.

1/2 cup olive oil
1/4 cup white balsamic vinegar
2 garlic cloves, minced
1 tablespoon brown sugar
1/8 teaspoon salt

4 medium-size green tomatoes, cut into 1/4-inch-thick slices (about 2 lb.)
1 (16-oz.) package sliced fresh mozzarella cheese
Kosher salt and freshly ground pepper to taste
1/3 cup thinly sliced fresh basil

Combine first 5 ingredients in a large zip-top plastic freezer bag; add tomatoes, seal, and shake gently to coat. Chill 1 hour.

Preheat grill to 350° to 400° (medium-high) heat. Remove tomatoes from marinade, reserving marinade. Grill tomatoes, covered with grill lid, 3 to 4 minutes on each side or until tender and grill marks appear.

Arrange alternating slices of warm grilled tomatoes and mozzarella cheese on a large, shallow platter. Drizzle with reserved marinade; season with salt and pepper to taste. Sprinkle with basil.