



## HOT CHICKEN SPICED FRIED GREEN TOMATOES WITH BUTTERMILK KOHLRABI SLAW

(c=cup; t=teaspoon; T=tablespoon)

Serves 6-8

### INGREDIENTS :

3 lg Plano Produce green tomatoes, sliced  $\frac{1}{4}$ " thick

2 Hill and Hallow pastured eggs, beaten

Splash of JD's Country Buttermilk + 2 T for slaw

Few dashes of Frank's hot sauce

1  $\frac{1}{2}$  c coarsely ground white corn meal

2-3 t Galena Garlic Nashville Hot Chicken spice blend + more for garnish

1 medium White's Family Farm kohlrabi, ends trimmed and grated

$\frac{1}{2}$  medium White's Farm spring onion, green tops removed and bulb sliced thin

1 small Plano Produce cucumber, grated

Galena Garlic olive oil for pan frying

Sea salt and black pepper to taste

### INSTRUCTIONS :

Add  $\frac{1}{2}$ " of Add a splash of buttermilk and a few dashes of hot sauce to the bowl with the beaten eggs. Season with a pinch of salt and pepper then set aside.

Put cornmeal in another bowl and season to your taste with hot chicken spice blend. Add a pinch of salt and pepper then mix well to combine and set aside.

Place kohlrabi, cucumber, and onion in a small mixing bowl. Coat with about 2 T of buttermilk then season to taste with salt and pepper and set aside.

Using your "wet hand" (your right hand), coat tomato slices in beaten egg mixture then shake off any excess egg.

Add to the bowl with the seasoned cornmeal and using your "dry hand" (your left hand), coat the tomatoes in corn meal, patting the cornmeal onto the tomatoes if needed to help the coating stick.

Align on a cutting board and repeat the process until all the tomato slices are coated.

Heat about  $\frac{3}{4}$ " of oil in a large pan until hot. Add the tomatoes to the pan then turn the heat to medium and cook for a few minutes on each side until evenly browned on the outside and tender inside. Plate with kohlrabi slaw and a pinch of hot chicken spice for color then serve.

