

RECIPE OF THE MONTH — SEPTEMBER 2006

FRIED GREEN TOMATOES

2 medium green tomatoes, chilled	$\frac{1}{8}$ teaspoon ground red pepper
1 tablespoon Dijon mustard	1 $\frac{1}{2}$ teaspoons Worcestershire sauce
1 teaspoon sugar	$\frac{1}{2}$ cup yellow cornmeal
$\frac{1}{2}$ teaspoon salt	$\frac{1}{4}$ cup hot bacon drippings
$\frac{1}{4}$ teaspoon paprika	

Cut tomatoes into $\frac{1}{2}$ -inch slices. Stir together mustard, sugar, salt, paprika, red pepper, and Worcestershire sauce. Spread mixture on both sides of tomato slices. Coat with cornmeal. In a skillet, fry tomatoes in hot bacon drippings over medium heat for three minutes on each side or until browned. Drain. YIELD: 4 servings

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