

Fried Tomato Napoleon

Recipe By JOE LASHER, SR.

SERVES: 4



TOMATOES:

- ☐ 3 medium tomatoes (green, beefsteak, or heirloom)
- ☐ 1 cup buttermilk
- ☐ 1 cup all-purpose flour
- ☐ 1 cup cornmeal
- ☐ 1 tsp salt
- ☐ ½ tsp black pepper

- ☐ ½ tsp smoked paprika
- ☐ ½ tsp garlic powder
- ☐ 1 egg
- ☐ 1 tbsp hot sauce
- ☐ ½ cup vegetable oil, for frying
- ☐ 1 tub Ingles pimento cheese, with or without jalapeños

REMOULADE SAUCE:

- ☐ ½ cup mayonnaise
- ☐ 1 tbsp Dijon mustard
- ☐ 1 tbsp creole (or whole grain) mustard
- ☐ 1 tbsp lemon juice
- ☐ 1 tbsp hot sauce
- ☐ 1 tsp Worcestershire sauce

- ☐ ½ tsp smoked paprika
- ☐ ½ tsp garlic powder
- ☐ ½ tsp onion powder
- ☐ 1 tbsp capers, chopped
- ☐ 1 tbsp fresh parsley, chopped
- ☐ salt & pepper, to taste

DIRECTIONS:

- ☐ 1. Prep the tomatoes by slicing into ¼ inch thick rounds. Soak in buttermilk for 15-20 minutes.
- ☐ 2. Make the remoulade sauce by combining mayo, mustards, lemon juice, hot sauce, Worcestershire sauce, seasonings, capers and parsley in a bowl. Mix well and refrigerate.
- ☐ 3. Fry the tomatoes! In one bowl, mix flour, cornmeal, salt, pepper, smoked paprika, and garlic powder. In another bowl, whisk egg with hot sauce.
- ☐ 4. Remove tomatoes from buttermilk, dredge in flour mixture, dip in egg wash, then coat again with flour mixture.
- ☐ 5. Heat vegetable oil in pan to 350°-375°F. Fry tomatoes 2-3 minutes per side until golden brown. Remove and drain on paper towels.
- ☐ 6. Assemble the Napoleon by starting with a layer of remoulade sauce on the plate, then a fried tomato. Add a layer of pimento cheese, then another tomato. Add another layer if you'd like! Drizzle with remoulade sauce and garnish with fresh parsley. Enjoy!

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