

29 South Fried Green Tomatoes  
Serves Six

3	Each	Medium Green Tomatoes Sliced 1/8 Inch Thick
9	Ounces	Goat Cheese
3	Ounces	Cream Cheese
1	Tablespoon	Parsley chopped finely
1	Clove	Garlic Finely Minced
1/2	Cup	All Purpose Flour
4	Each	Whole Eggs beaten
3	Cups	Panko (Japanese Bread Crumbs)
1	Tablespoon	Salt
1	tsp	Black pepper
2	cups	Vegetable oil

Season the sliced tomatoes with the salt and pepper. Add the goat cheese, cream cheese, parsley and garlic to a mixing bowl and mix well. Sandwich 1 tablespoon of the cheese mixture between two slices of tomato. Take the sandwiches and dredge with All purpose flour, dip in the beaten egg and then coat with bread crumbs. Place in the refrigerator for 1 hour. Heat vegetable oil in a sauté pan over medium heat until temperature reaches 350 or until a small piece of breading immediately bubbles when placed in the pan. Fry till golden brown (about two minutes per side). Remove from oil and let drain on a paper towel.

Drizzle plates with balsamic vinegar reduction and herb coulis. Stack 3 tomatoes in the center of each plate and top with 1 tablespoon of red pepper jam.

**Pepper Jelly:**

1 Cup sliced roasted red pepper.

1/2 cup sugar

3 Tablespoons white wine vinegar

Add ingredients to a pot and cook until thick. Season with salt and pepper.

**Herb Coulis**

3 Bunches Parsley

1/2 cup basil

3 cups extra virgin olive oil

Blanch herbs in boiling water for 20 seconds and place in a blender or food processor. Add oil and puree for 15-20 minutes. It may seem like a long time but the machine will heat the oil and break down the chlorophyll and color the oil. Strain through a coffee filter or cheese cloth.

**Balsamic Vinegar reduction:**

3 cups balsamic vinegar.

Bring to boil until the vinegar produces large bubbles. Should be about 1/2 cup left in the pan. Remove and chill over an ice bath.