



## Fried Green Tomatoes with Lemon Cayenne Mayonnaise

*Serves 8*

### *Ingredients...*

3 each Green Tomatoes, sliced 1/4 inch thick  
8 ounces Cream Cheese  
1 tsp. Dry Basil  
2 tsp. Salt  
1 tsp. Pepper  
1 C Flour  
4 each Eggs, beaten  
3 C Japanese bread crumbs (Panko)  
1 tbsp. Parsley, minced

### *To Prepare Green Tomatoes...*

Mix cream cheese with basil and half of the salt & pepper. Place 1/2 tablespoon of cream cheese mixture on one slice of tomato. Press another tomato slice on top of cream cheese to make a sandwich. Mix parsley into bread crumbs. Mix remaining salt & pepper into flour. Dredge tomato sandwich into seasoned flour. Shake off excess flour. Dip in eggs. Shake off excess egg. Roll in bread crumb mixture to coat.

### *To Prepare Lemon Cayenne Mayonnaise...*

Whisk together 1 cup mayonnaise, 2 tablespoons lemon juice, 1 teaspoon cayenne pepper, 1/2 teaspoon salt and 1 teaspoon paprika. Refrigerate until ready to use.

### *To Finish...*

Fry at 350 degrees until golden brown. Pat dry with paper towel.  
Drizzle with Lemon Cayenne Mayonnaise