

Fried Green Tomatoes

1 cup all-purpose flour
1 teaspoon salt
1 teaspoon pepper
5 green tomatoes, sliced 1/2 inch thick
1 cup crushed saltine crackers
2 eggs, beaten
1/2 cup butter

In a small bowl, stir together the flour, salt and pepper. Place the crushed saltine crackers in another bowl, and the beaten eggs in a third bowl.

Melt the butter in a large skillet over medium heat. Dip each tomato slice in the egg to coat, then in the flour mixture. Dip the floured tomato slice back into the egg, and then into the cracker crumbs. Place the coated tomato slices in the hot skillet, and fry until golden brown on each side, about 3 to 5 minutes per side. Add more butter to the pan, if necessary. Serve hot!