

FOR THE FRIED TOMATOES

3 large green tomatoes¹
¾ cup all-purpose flour (seasoned with a pinch each of garlic powder and onion powder)
1 egg, beaten
½ cup fine cornmeal
¼ cup canola oil, for frying
Salt and pepper to taste

FOR THE DISH

8 slices double thick, applewood smoked bacon
1 cup baby arugula
8 rings pickled red onions, optional
3 Tbsp. HotHouse Cider Vinaigrette²
4 Tbsp. HotHouse Barbecue Aioli³

MAKE THE FRIED GREEN TOMATOES

Cut the tomatoes crosswise into ½ inch thick slices. You should be able to get four slices from each tomato for a total of 12 slices. Combine ½ cup flour with cornmeal. Blend well. Dust the green tomato slices in seasoned flour, then egg wash, then cornmeal mix. Heat half the oil in a heavy skillet over medium heat. Carefully add the tomatoes in a single layer and fry them on each side until golden brown (approx. 2 minutes, each side). Remove from the pan and allow to drain on a paper towel.

MAKE THE DISH

Cook bacon slices over medium heat turning until cooked through and fat is rendered from the bacon. Overlap 3 tomato slices on each plate, season with salt and pepper, and top with two slices of hot bacon. Toss a scant handful of arugula and pickled red onions in your vinaigrette and place on top of the bacon in the center. Drizzle barbecue aioli across the entire top of the dish in a back and forth motion. Serve immediately.

ILLUSTRATION BY ANDREA CHRONOPOULOS

1. Use green tomatoes which are unripened beefsteak tomatoes that have a crisp, firm texture and a tartness that complements the rich, crunchy fried exterior. These are different from green heirloom tomatoes and can be found at a well-stocked green market or vegetable market especially near the end of summer.



2. Feel free to use your favorite Italian style dressing or a blend of one part lemon juice, one part olive oil in place of our house made Cider Vinaigrette.

3. You can use a blend of equal parts tangy barbecue sauce and store-bought mayonnaise with a dash of hot sauce in place of our house made BBQ Aioli.

FRIED GREEN TOMATOES WITH BACON, ARUGULA AND BBQ AIOLI