

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND

FRIED GREEN TOMATOES W/ A TOMATO JAM

Prepared for the Edible Academy Tomato Weekend
by Matthew Raiford

Serves 4

Fried Green Tomatoe Ingredients

- 4 green tomatoes
- 2 cups rice flour
- 2 cups buttermilk
- 1 cup corn meal
- Canola Oil for frying
- Salt

Tomato Jam Ingredients (Makes 4 cups)

- 3 pounds beefsteak tomatoes, diced
- 2 teaspoons olive oil
- 4 garlic cloves, minced
- 2 shallots, peeled and roughly chopped
- 1 cup apple cider vinegar
- 2 teaspoons Dijon mustard
- 1 tablespoon vindaloo curry paste
- 1 cup honey
- ½ teaspoon crushed red pepper flakes
- Sea salt and cracked black pepper to taste



Instructions for Fried Green Tomatoe

Heat about 2 cups of oil in pan. Slice green tomatoes about ½ inch thick. Combine flour and buttermilk to create batter. Drench slices in batter and then transfer to coat in the cornmeal. Submerge coated tomato slices in heated oil. Flip to evenly fry until a golden brown on each side. Transfer onto paper towel and season with salt.

Instructions for Tomato Jam

In the bowl of a food processor, puree the tomatoes until they are the consistency of a marinara sauce. In a heavy-bottomed stockpot, heat the olive oil over medium-high heat and sauté the garlic and shallots until caramelized, approximately 7 to 10 minutes. Add the vinegar, mustard, curry paste, honey, and red pepper flakes, stirring until just combined. Incorporate the tomato puree and allow the jam to start to bubble. Turn down the heat by half to a simmer and allow the jam to cook for 30 minutes, stirring frequently until it thickens. Remove the jam from the heat. Taste and adjust the seasoning with sea salt and cracked black pepper. When it is to your liking, let the jam cool to room temperature. Store in an airtight container in the refrigerator for up to 2 weeks.