



Fried Green Tomatoes with Cajun Remoulade and Pickled Shrimp



Ingredients for the Cajun Remoulade:

- ½ cup mayo
- 1 tsp lemon juice
- 1 tsp Dijon mustard
- ½ tsp Worcestershire sauce
- ½ tsp horseradish
- 2 tsp capers finely chopped
- 1 clove garlic minced
- ¼ tsp onion powder
- 1.2 tsp paprika
- 1/8 tsp cayenne pepper
- ¼ tsp black pepper
- ¼ tsp oregano
- ¼ tsp thyme

Ingredients for the Pickled Shrimp

- 10 oz. shrimp shell on
- 1 large lemon sliced paper thin
- ¼ cup red onion quartered and sliced paper thin
- 3 cloves garlic sliced

Ingredients for the Pickling Mixture

- ½ cup olive oil
- ⅓ cup champagne vinegar
- 2 tbsp lemon juice
- 2 tsp Old Bay Seasoning
- ¼ tsp whole allspice berries crushed
- ¼ tsp crushed red pepper
- 1 tbsp kosher salt

Ingredients for the Fried Green Tomatoes

- 2 large, firm green tomatoes cut crosswise into half-inch slices
- ½ cup flour
- ½ cup cornmeal
- 1 tsp kosher salt
- ½ tsp pepper
- 1 tsp paprika
- 1/8 tsp cayenne pepper



- ½ cup buttermilk
- Vegetable oil

Method, Cajun Remoulade:

1. **Make ahead.** Combine all remoulade ingredients. Let flavors meld in the refrigerator for several hours to several days.

Method, Pickled shrimp

1. **Make ahead.** Bring a pot of water to a boil. Add shrimp and cook 3-4 minutes, just until pink. Drain and rinse with cold water to stop the cooking. Peel, leaving tails on.
2. In a pint-sized or larger jar, layer about 5 shrimp, some onion, a couple lemon slices and slices of garlic, and repeat until your jar is full. I used a wide mouth pint-sized canning jar and it just barely fit all the shrimp.
3. Mix pickling mixture and pour over shrimp until the jar is full. Close and refrigerate several hours or overnight.

Method, Fried Green Tomatoes

1. Mix flour, cornmeal, salt, pepper, paprika, cayenne pepper. Divide flour mixture into two wide, flat bowls. Pour buttermilk into another wide, flat bowl. If you don't have buttermilk, use regular milk and mix in 1 tsp white vinegar.
4. Dredge tomato slices in flour mixture, then in buttermilk, then into second bowl of flour mixture.
5. Heat ½ inch vegetable oil over medium to medium-high heat in cast iron skillet. Oil is ready when a wooden spoon bubbles. Fry tomato slices in batches, not crowding pan, until golden brown, about 2 minutes per side. Drain tomatoes on a paper-towel-lined plate.

Method, to assemble

1. Stack three fried green tomatoes. Spoon on some remoulade and arrange three pickled shrimps (drained) on top. Alternately, allow people to spoon on their own remoulade to keep the fried green tomatoes crispy