



Towards the end of the tomato growing season I've been left with quite a number of green tomatoes which stubbornly refuse to ripen in the past. Our America cousins have ingenious solutions.... So in a month or so when your tomato plants start to look worse for wear, here's something tasty to end the growing season with.

Ingredients

For the blackened King Prawns:

1/2 pound King Prawns
1 tablespoon Tabasco sauce
1 tablespoon oil

For the fried green tomatoes:

1 pound green tomatoes, sliced 1/4 inch thick
1/2 cup buttermilk
1/4 cup flour
1/4 cup cornmeal
salt and pepper to taste

oil or bacon grease for frying

For the remoulade dressing:

1 tablespoon mayonnaise
1 tablespoon Greek yoghurt
2 tablespoons buttermilk
1 tablespoon ketchup
1 teaspoon creole mustard
1 teaspoon horseradish
1 small clove garlic
1 teaspoon lemon juice
1 teaspoon capers
1 green onion, coarsely chopped
1/4 teaspoon paprika
salt pepper and cayenne to taste

For the salad:

4 strips bacon
6 cups lettuce, sliced
1/2 cup tomato, sliced
1/4 cup green onions, sliced

Directions

For the blackened King Prawns:

Toss the prawns in the seasoning, cook them in the oil in a pan over medium-high heat until cooked, about 1-2 minutes per side, and set aside.

For the fried green tomatoes:

Dip the tomato slices in the buttermilk, dredge them in the mixture of the flour, cornmeal, salt and pepper and fry them in oil over medium-high heat, until lightly golden brown, about 2-3 minutes per side, before setting on paper towels to drain.

For the remoulade dressing:

Purée everything in a blender until smooth.

For the salad:

Cook and crumble the bacon, mix everything and toss in the dressing.