



Fried Tomato BLT



For each sandwich:

1 firm tomato

1 egg

¼ c flour

¼ c cornmeal

1/3 c bread crumbs

Vegetable oil

2 slices bread

2 T mayonnaise

4 slices bacon, cooked until crispy

Iceberg lettuce pieces

Slice tomato. Whisk egg in small bowl. Mix flour, cornmeal, and bread crumbs in medium bowl. Heat ½-inch deep oil in skillet over medium heat (350°F). Dip tomato slices in egg and then bread crumb mixture. Fry in oil until bottom side is golden. Flip and fry again until golden on both sides. Remove from oil and let drain on paper towel. Assemble sandwich by spreading mayonnaise on each slice of bread and layer bacon, lettuce, and fried tomatoes between bread slices. Serve immediately.