



Fried Green Tomatoes

Tarragon Crab Salad:

1 lb claw crabmeat
1 lb lump crabmeat
1 cup mayonnaise
Juice from one lemon
Pinch of white pepper
Pinch of old bay seasoning
Pinch of granulated garlic
Pinch of sea salt
Pinch of cayenne pepper
¼ bunch of tarragon, chopped

Combine all ingredients and refrigerate.

Tomatoes:

2 Green tomatoes sliced ¼ inch thick
1 cup Buttermilk
2 Eggs
4c Panko breadcrumbs
2c Flour
Salt and pepper to taste

Combine buttermilk and eggs in shallow bowl, mix thoroughly. Dust tomatoes in flour. Place dusted tomatoes in buttermilk mixture until coated. Dust in Panko breadcrumbs. Deep or shallow fry at 350 for 4 minutes or until crispy and brown. Layer crab salad and tomatoes.

Shellfish Cream Sauce:

½ stick butter
1 cup flour
¼ pound crab base
¼ pound shrimp base
2 T lobster base
1 tsp cumin
¼ tsp cayenne
1 tsp Old Bay seasoning
1 tsp white pepper
1 tsp granulated garlic
¼ tsp onion powder
1 gallon water
2 cups heavy cream

Melt butter, whisk in the flour, and cook on medium for about 4 minutes until the raw flour taste is gone, and it starts to brown (stir constantly!). Whisk in water a cup at a time.

Add seasonings and stir. Finish by adding heavy cream and stir until smooth.

Drizzle over the layered crab salad and tomatoes and enjoy! Garnished with halved grape tomatoes.