

# Fried Green Tomato Cobb Salad

*Executive Chef Wade Burch*

*Yield: 4 servings*

## *Ingredients*

### Dressing:

- 1/4 cup sour cream
- 3/4 cup buttermilk
- 1/2 cup mayonnaise
- 2 cloves garlic, finely chopped
- 3 tablespoons finely chopped shallot
- 2 tablespoons apple cider vinegar
- 1/4 teaspoon cayenne pepper
- Salt and freshly ground pepper

### Tomatoes:

- 2 green tomatoes, cored, sliced thickly, about 4 slices per tomato
- Scant cup all-purpose flour to dredge tomatoes
- cup buttermilk to soak tomatoes
- 1 cup vegetable oil, for pan frying

### Salad:

- 4 eggs, hard boiled 12 minutes, cooled, peeled, halved
- 1/2 pound slab bacon, cubed
- 1/2 pound smoked turkey breast sliced into 1/4 " thick pieces, you will need 8 slices
- 6 cups romaine lettuce, roughly torn
- 1/2 pound American blue cheese, crumbled

- 1 large avocado, peeled, pit removed and thinly sliced
- 1 Vidalia onion, peeled and thinly sliced
- 12 red grape tomatoes, halved
- Salt and freshly ground pepper

### *Directions*

1. Take a cookie sheet and sprinkle it liberally with kosher salt. Lay the green tomato slices on the salt and sprinkle the top with more kosher salt. Allow to sit 15 minutes. Rinse the tomatoes and pat dry. Place the tomatoes in a shallow glass baking dish and cover with the buttermilk. At this point they can sit for 30 minutes or up to 8 hours. Season the flour with salt and pepper.
2. For the dressing, mix all the ingredients together in a bowl with a whisk to make a dressing, and season with salt and pepper. Chill the dressing to allow flavor to meld.
3. In a skillet, over medium heat, render the bacon until crispy, about 6 to 8 minutes.
4. Heat a cast iron skillet or heavy pan over high heat. Add enough oil to come up  $\frac{1}{2}$  an inch. Dredge the green tomatoes in the seasoned flour, shaking gently to remove any excess. Carefully add the tomatoes and pan fry 2 minutes per side or until golden brown and crispy. Drain on paper towel lined cookie sheet and keep warm until ready to serve.