



# Fried Green Tomatoes with Lump Crab meat



- 3 green tomatoes, cored and sliced 1/2-inch thick, soaked in milk (optional)
- All-purpose flour seasoned with salt and freshly ground black pepper
- 3 tablespoons butter
- 3 tablespoons vegetable or olive oil
- Pinch of brown sugar
- 1 pound lump or jumbo lump crabmeat, picked over for shells
- 3 tablespoons butter or olive oil
- 1/2 lemon



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Serves 4-5

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- 3 tablespoons vegetable or olive oil
- Pinch of brown sugar

## Sauteed Crabmeat

- 1 pound lump or jumbo lump crabmeat, picked over for shells
- 3 tablespoons butter or olive oil
- 1/2 lemon

## Directions

- Drain the tomatoes (if soaked in milk) and dust them in the seasoned flour. In a heavy skillet, heat the butter and oil. Fry the tomatoes over a medium heat for 3 minutes on each side or until tender, sprinkling each side with a little brown sugar. Remove from the pan and drain on paper towels to absorb the excess grease.
- In another pan melt 3 tablespoons of butter or olive oil. Add the crabmeat and gently saute until warmed through, about 3 to 5 minutes. Add the juice of 1/2 lemon. Place spoonfuls of crab atop each slice of green tomatoes and serve at once.