

## Seasonal Eating



# Fried Green Tomatoes with Pimiento Cheese and Bacon

8 ounces shredded Cheddar cheese  
4 ounces pasteurized process cheese spread (Velveeta)  
1/4 cup mayonnaise  
1/4 cup salad dressing  
1 (4-ounce) jar diced pimiento, drained  
2 1/4 teaspoons sugar  
1/8 teaspoon salt  
1/8 teaspoon black pepper  
1/2 cup yellow cornmeal  
1/2 cup flour  
3/4 teaspoon salt  
1/2 teaspoon black pepper  
1/4 teaspoon cayenne pepper  
4 green tomatoes, sliced 1/4" thick  
3/4 cup buttermilk  
4 slices bacon, fried and crumbled

In mixer, combine cheeses and mayonnaise. Add salad dressing, pimiento, sugar, salt and pepper. Set aside. In a flat bowl, combine cornmeal, flour, salt, pepper and cayenne. Heat about 1/2" oil in a skillet. Dredge the tomato slices in the buttermilk and then into the flour mixture. Fry in hot oil until golden on one side, then turn and fry on other side until golden. Top slices with a tablespoon of the pimiento cheese mixture (you will probably have some left over) and sprinkle with bacon. Serve warm.