



**Nora Mill Granary**  
7107 South Main Street  
Helen, GA 30545

706-878-2375  
noramill.com

## Nora Mill Fried Green Tomato Seasoned Batter Mix



### *Fried Green Tomatoes*

- 3 medium green tomatoes
- $\frac{3}{4}$  c. cold water
- 3 eggs, well beaten
- 1 c. *Betty's Fried Green Tomato Batter Mix*

Slice tomatoes into  $\frac{1}{4}$ " slices & pat dry with paper towel. Combine batter mix with water and mix until smooth. Dip tomato slices individually into beaten egg, then coat completely with batter mix. Drop onto hot, well greased griddle (375°F) turning once until golden brown (approx. 2  $\frac{1}{2}$  minutes). Remove from griddle, drain on paper towels. Serve immediately with hot pepper sauce & lemon, ranch dressing, sour cream, or Remoulade sauce.

(onions, zucchini, eggplant, cauliflower, squash, or chicken can be substituted for the green tomatoes)





**Nora Mill Granary**  
7107 South Main Street  
Helen, GA 30545

706-878-2375  
noramill.com

## Nora Mill Fried Green Tomato Seasoned Batter Mix (continued)

### *Remoulade Sauce*

¼ c. fresh lemon juice	5 Tbs. yellow mustard
¾ c. vegetable oil	3 Tbs. ketchup
½ c. chopped onion	3 Tbs. chopped parsley leaves
½ c. chopped green onions	1 tsp. salt
¼ c. chopped celery	¼ tsp. cayenne pepper
2 Tbs. chopped garlic	⅛ Tbs. black pepper
2 Tbs. prepared horseradish	

Combine all ingredients in the bowl of a food processor and process for 30 seconds. Use immediately or store. Will keep for several days in an airtight container in the refrigerator.

**INGREDIENTS:** Wheat flour, corn flour, salt, corn meal, dried whey, corn starch, spices, baking soda, baking powder, buttermilk powder, powdered whole eggs.

**All Nora Mill's products are available by mail-order. Please call, email, or write for our latest brochure and order form.**

7107 South Main Street  
Helen, Georgia 30545  
706.878.2375

• [www.noramill.com](http://www.noramill.com)

