

SPOTLIGHT RECIPE

Fried Green Tomatoes With Black-Eyed Pea Relish

- In a deep-fryer, preheat the oil to 350 F.
- Season the tomatoes, on both sides, with salt and pepper. Place the flour and garlic powder in a shallow dish. In another shallow dish, beat the eggs with the milk. In another dish, mix the bread crumbs with the cayenne and paprika. Dredge the tomatoes through the flour, then the eggs and then the breadcrumbs. Add only a few pieces to the fryer at a time, so they can cook evenly, about 2 to 3 minutes. Drain on paper towels and serve with the Black-Eyed Pea Relish (instructions follow).
- Bring a medium saucepan of lightly salted water to a boil. Add the black-eyed peas and cook until tender, about 20 minutes. Drain and let cool completely.
- In a large bowl, toss the black-eyed peas with the scallions, red and green bell peppers, parsley, cilantro, jalapeño, corn and shallots. In a small bowl, whisk together the lime juice, olive oil, and salt and pepper to taste. Toss the dressing with the salad. Let stand at room temperature for 2 hours, and then serve.

Ingredients

Makes 4 servings

For the tomatoes

- Oil
- 4 green tomatoes, cut into 1/4-inch rings
- Kosher salt and freshly ground black pepper
- 3/4 cup all-purpose flour
- 1 tablespoon garlic powder
- 4 eggs
- 2 tablespoons milk
- 1 1/2 cups panko breadcrumbs
- Pinch of cayenne pepper
- Pinch of paprika

For the relish

- Water
- 2 cups shelled fresh or frozen black-eyed peas
- 1 cup scallions, white and tender green, sliced thin
- 1/2 cup red bell pepper, diced fine
- 1/2 cup green bell pepper, diced fine
- 2 teaspoons flat-leaf parsley, chopped fine
- 1/4 cup cilantro, rough chop
- 1 teaspoon jalapeño, chopped fine
- 1/2 cup roasted corn kernels
- 1/3 cup shallots, minced
- 1/4 cup lime juice
- 2 tablespoons extra-virgin olive oil
- Salt and freshly ground pepper

