



## Fried Green Tomatoes

2 cups vegetable oil  
 2 green tomatoes  
 2 eggs  
 1/3 cup milk  
 1 cup flour  
 2 cups panko or bread crumbs  
 2 ounces bleu cheese  
 2 ounces goat cheese  
 3 ounces reduced balsamic vinegar  
 truffle oil or olive oil to drizzle  
 salt and pepper to taste

### How to Prepare:

Slice tomatoes approximately 1/2 inch thick. Combine eggs and milk to make an egg wash. Completely cover tomatoes in flour, then egg wash and then coat with bread crumbs. Heat oil in a large skillet until hot. Place tomatoes in hot oil approximately 2 minutes on each side or until golden brown. Layer tomatoes with bleu and goat cheeses, and place in a preheated oven until slightly melted. Stack on top of each other, drizzle with balsamic reduction and truffle oil.



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