

Cornmeal covered fried green tomatoes topped with green tomato salsa feta and sunflower seeds

For the salsa

Think like a tomatillo salsa...

4-5 large green tomatoes
1 medium yellow onion
5-6 garlic cloves
Hot chili (1 serrano- 2 jalapenos)
Mild chilies- 2 poblano or 4 anahiem/ hatch
Juice from 2 limes
½ a bunch of cilantro
SALT

Bring a large pot of water to boil, add in the onion (peeled and quartered), the tomatoes, garlic, chilies (stems and seeds removed), hot chili (whole or seeds removed if desired). Boil on medium until tomatoes are tender about 10 mins. Remove from heat into blender. Add lime juice and cilantro and blend until smooth. Be sure not to over crowd the blender or the top may come off. You can blend in multiple batches if need be. Season to taste with salt. It will taste spicier and more potent while it is hot (will subside when cool).

For the tomatoes..

4-5 large (firm) green tomatoes
1 cup fine grain corn meal or corn flour
light olive or peanut oil
feta cheese
Shelled, salted, roasted sunflower seeds

Slice the tomatoes into 1 inch slices with a serrated knife. Heat about 1-2 inches of olive/peanut oil in a large skillet or cast-iron skillet if you have one over medium heat. Dredge the tomatoes in the corn meal liberally on both sides and place in the frying oil. Cook on both sides until golden brown and crisp. Remove from heat onto a paper towel to drain excess oil. When ready to serve, place into earthenware dish, spoon cool salsa over top, crumble feta cheese and sprinkle sunflower seeds (some pickled red onions might not be such a bad idea too).