



## Fried Green Tomatoes Benedict with Hot Tomato Jam

**4** large firm green tomatoes  
Kosher Salt  
Canola or Vegetable oil  
**¼ cup** [Firepit Dry Rub](#)  
(*or 1 Tablespoon each* salt & ground pepper)  
**2 cups** self rising flour

**1 cup** cornmeal  
**1 cup** buttermilk  
**1 large** egg  
**8 oz.** goat cheese  
**1 Jar** [Hot Tomato Jam](#)  
**8 large eggs**, poached or fried

Slice tomatoes to ¼ inch thickness, place on a sheet pan and sprinkle with salt. Place in a colander and allow to sit for 30 minutes (to release water). Meanwhile, in a shallow baking dish mix together 1 cup of the flour with the Firepit Dry Rub (or salt & pepper). Whisk egg into buttermilk in another shallow dish. In a third dish combine the remaining flour with cornmeal.

In a large cast iron frying pan heat 1/2 inch of oil to 360 degrees.

Take each tomato slice and dredge in flour/firepit mixture, dip in buttermilk mixture, and then dredge in flour/cornmeal mixture. Place carefully in hot oil and fry until golden brown (about 2 minutes on each side). Remove slices and drain on paper towels. To serve, place a small amount of goat cheese on each warm tomato slice, top with fried or poached egg and top with a tablespoon or two of Hot Tomato Jam.