



Crispy Guy's Grocery Games Fried Green Tomatoes

The Crunch That Started It All

I still remember my first bite of fried green tomatoes. The crunch was unreal—like summer rain on a tin roof. The tangy tomato inside balanced the salty, crispy crust perfectly. **Ever wondered how you could turn humble green tomatoes into something unforgettable?** That first bite sent me straight to the kitchen. Now, I'm hooked on making them at home.

My First Kitchen Disaster (And Why It

Mattered)

My first try was a mess. I burned the oil, and the coating fell off half the slices. But the ones that survived? Magic. **Home cooking isn't about perfection—it's about the joy of trying.** Even flops teach us something. Now I know to watch the oil temp like a hawk. What's your biggest kitchen oops? Share below!

Why These Flavors Pop

– The BBQ chips add smoky sweetness, a twist on the usual breadcrumbs. – Buttermilk and beer make the coating extra light and crisp. **Which flavor combo surprises you most?** Is it the chips or the beer? I'd love to hear!

A Slice of Southern History

Fried green tomatoes grew from thrifty Southern cooks using unripe tomatoes. They couldn't wait for red ripeness. *Did you know the dish got famous from a 1991 movie?* Now it's a staple at picnics and diners alike. Try it with a cool dip for a real taste of tradition.



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Ingredients:

Ingredient	Amount	Notes
Green tomatoes	3 large	Sliced
Kettle Brand BBQ Potato Chips	1 (7.5 oz) bag	Crushed
Plain cornmeal	1 cup	
Salt	1/2 teaspoon	
All-purpose flour	1/2 cup	
Buttermilk	1 cup	
Beer	1/4 cup	
Vegetable oil	As needed	For frying

How to Make Crispy Fried Green Tomatoes

Step 1

See also Prosciutto Asparagus Puff Pastry Delights
Slice green tomatoes thin. Press between paper towels to dry. Moisture makes coating soggy. Set aside.

Step 2 Crush chips, cornmeal, and salt in a food processor. Pour into a bowl. Keep it chunky for crunch.

Step 3 Whisk buttermilk and beer in another bowl. The beer adds bubbles for lightness. Don't skip it.

Step 4 Heat oil to 350°F. Use a thermometer. Too hot burns, too cold makes greasy. (*Hard-learned tip: Fry in small batches!*)

Step 5 Coat tomatoes in flour, then buttermilk, then chip mix. Fry 2

minutes per side. Drain on a rack.

What's the secret to extra-crispy tomatoes? Share below!

Cook Time: 6 minutes **Total Time:** 26 minutes **Yield:** 6 servings

Category: Appetizer, Southern

Fun Twists on Fried Green Tomatoes

Spicy Add cayenne to the chip mix. Serve with hot sauce for a kick.

Cheesy Sprinkle grated parmesan in the coating. Melted cheese makes everything better.

Herb-Infused Mix dried thyme or rosemary into the flour. Fresh herbs work too.

Which twist would you try first? Vote in the comments!

Serving Up Your Tomatoes

Pair with creamy coleslaw or tangy remoulade. Add pickled veggies for crunch.

Drink with sweet tea or a cold lager. Both cut the richness just right.

Which would you choose tonight? Tell us your pick!



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Storing and Reheating Your Fried Green Tomatoes

These crispy bites taste best fresh. But leftovers? Store them in the fridge for up to two days. Reheat in a 375°F oven for 5 minutes to keep them crunchy. Avoid the microwave—it turns them soggy. *Fun fact*: My neighbor swears by an air fryer for reheating! Batch-cooking? Fry extra and freeze before the final cook. Just thaw and crisp in hot oil for 1 minute. Why this matters: Wasting food hurts your wallet and the planet. Ever tried freezing fried foods? Share your tips below!

See also [Jalapeno Honey Quick Bread Recipe](#)

Fixes for Common Fried Green Tomato Fails

Breading falling off? Pat tomatoes dry first—moisture is the enemy. Oil too hot or cold? Use a thermometer. 350°F is the sweet spot. Soggy centers? Slice tomatoes thinner (1/8-inch works best). Why this matters: Small tweaks save time and ingredients. My first batch was a greasy mess—learn from my mistakes! What's your biggest frying fail? Let's swap stories in the comments.

Your Fried Green Tomato Questions, Answered

Q: Can I make these gluten-free? A: Yes! Swap flour for rice flour and use gluten-free chips. **Q: How far ahead can I prep?** A: Coat tomatoes 1 hour before frying. Keep them chilled. **Q: No buttermilk?**

What's a swap? A: Mix 1 cup milk with 1 tbsp lemon juice. Wait 5 minutes. **Q: Can I double the recipe?** A: Absolutely. Fry in batches to avoid crowding the pan. **Q: Beer substitute?** A: Sparkling water works. It adds lightness without flavor.

Let's Keep the Conversation Crunchy

I'd love to see your crispy creations! Tag @SavoryDiscovery on Pinterest with your photos. Did you try a twist? Spicy seasoning? Different chips? Tell me below. Happy cooking! —Elowen Thorn.

You need to try!



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Cooking Method: [Frying](#)



Cuisine: [American](#) [Southern](#)



Courses: [Appetizer](#) [Side](#)



Difficulty: **Beginner**



Prep time: **20 minutes**



Cook time: **6 minutes**



Total time: **26 minutes**



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Servings: **6 servings**



Best Season: **Summer**

Description

Enjoy crispy, tangy fried green tomatoes with a crunchy potato chip and

cornmeal coating.

Ingredients

- ☐ 3 large green tomatoes
- ☐ 1 (7.5-ounce) bag Kettle Brand BBQ Potato Chips
- ☐ 1 cup plain cornmeal
- ☐ 1/2 teaspoon salt
- ☐ 1/2 cup all-purpose flour
- ☐ 1 cup buttermilk
- ☐ 1/4 cup beer
- ☐ vegetable oil for frying

Instructions

1. Slice the tomatoes into 1/8 to 1/4-inch slices and sandwich them between paper towels to wick away excess moisture.
2. In the bowl of a food processor, add the potato chips, corn meal, and salt and pulse until the chips are finely crushed. Pour the mixture into a medium bowl and set aside.
3. In another medium bowl, whisk together the buttermilk and beer. Set aside.
4. In a third medium bowl, add the all-purpose flour. Set aside.
5. Pour about 2 inches of oil into the bottom of a heavy dutch oven or deep cast iron skillet. Be cautious not to fill the vessel any more than 1/3 of the way full. Heat the oil over medium-high heat until the oil reaches 350°F.
6. Coat the tomatoes lightly in the flour, then dip it into the buttermilk mixture. Then lightly coat them in the potato chip and cornmeal mixture.
7. Fry in batches, being cautious not to crowd the pan. Adjust the heat

to maintain the temperature as close to 350°F as possible. Cook for 2 minutes on one side, then gently flip and cook for 2 to 3 minutes on the other side. Cook until just lightly golden brown. Drain on a pan lined with paper towels topped with a wire rack to allow the excess oil to drip away. Sprinkle the warm tomatoes with additional salt, if desired. Serve warm.

Notes

For extra crispiness, ensure the oil stays at 350°F and avoid overcrowding the pan.

Keywords: Fried Green Tomatoes, Potato Chips, Cornmeal, Buttermilk, Appetizer

See also Sticky Rhubarb Pudding Delight