



COOKING with Curtis

for under
\$10

exclusively at



Green Tomatoes

Ultimate Fried Green Tomato BLT



Chef Curtis Stone

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Ultimate Fried Green Tomato BLT

Prep Cook Serves Total

20 mins

10 mins

4

\$9.87



Items commonly found in the pantry such as salt, pepper, vinegar, oil and butter are not included in the total cost of each recipe. All other ingredients are calculated based on the portion used in the recipe. However, we know some recipes may call for items not commonly used, so the full price of those unique items will be added to the recipe cost – and we'll still keep it under \$10!

Our \$9.87 cost is valid from 09/16/15 through 09/29/15 at all Harveys locations. For full recipe cost breakdown visit harveysupermarkets.com/cookingwithcurtis

Make-ahead

The pimento mayonnaise can be made 1 day ahead, covered and refrigerated.

Ingredients

Fried green tomatoes

- 2 large green tomatoes, cut into 1/3-inch-thick slices
- 3/4 cup Southern Home all-purpose flour, divided
- 1 Southern Home egg
- 1/2 cup Southern Home whole milk
- 3/4 cup fine cornmeal
- 1 cup canola oil

Pimento mayonnaise

- 1/2 cup Southern Home mayonnaise
- 1 roasted red bell pepper, peeled, seeded, finely chopped
- 1/4 cup finely chopped dill pickle
- 2 tablespoons Southern Home Creole or coarse ground mustard
- 1 tablespoon fresh lemon juice
- 1 1/2 teaspoons hot sauce, or more to taste (optional)

Sandwiches

- 3 cups thinly sliced iceberg lettuce
- 1/2 small red onion, thinly sliced
- 2 bakery fresh sub rolls, split open
- 8 slices Hickory Sweet regular-cut bacon, cooked and drained

Instructions

To make the fried green tomatoes:

1. Sprinkle the tomato slices generously on both sides with salt and pepper. Place the slices on a plate or baking sheet between paper towels to dry out for 10 minutes.
2. In a pie plate, mix 1/2 cup of the flour and 1 teaspoon of salt. In a second pie plate, whisk the egg and milk to blend. In a third plate, mix the cornmeal and remaining 1/4 cup of flour. Working with 1 slice at a time, dip the tomatoes into the flour to coat lightly, then into the egg mixture, and lastly, dip them into the cornmeal mixture and pat firmly to coat. Place the coated green tomato slices on a baking sheet or a plate lined with parchment paper.
3. In a large frying pan, heat the oil over medium-high heat to about 375°F. Add 4 tomato slices. Cook for about 2 minutes per side, or until golden brown. Transfer the fried tomatoes to a paper towel-lined plate and sprinkle with salt. Repeat to cook the remaining tomatoes. (The oil will get increasingly darker, but will remain clean enough to cook 3 batches of tomatoes.) Cut the tomatoes in half, if desired.

To make the pimento mayonnaise:

4. In a small bowl, whisk the mayonnaise, bell pepper, pickle, mustard, lemon juice, and hot sauce, if using, to blend. Season with salt, pepper, and add more hot sauce, if desired.

To make the sandwiches and serve:

5. Cut the rolls in half crosswise to make a total of 4 equal-sized sandwiches. Spread the pimento mayonnaise over the cut sides of the rolls. On the bottom half of each roll, add the lettuce and onions, and then the fried tomatoes and bacon. Top with the other half of the rolls, and serve.



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Grape Tomatoes

Tomato and Corn Succotash with Grilled Chicken Drumsticks



Chef Curtis Stone

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Tomato and Corn Succotash with Grilled Chicken Drumsticks

Prep

10 mins

Cook

25 mins

Serves

4

Total

\$9.95



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Ingredients

3 tablespoons Southern Home unsalted butter, melted

1 1/2 tablespoons Creole spice mix

2 pounds chicken drumsticks

2 tablespoons olive oil, plus more for coating grill grates

2 ears fresh corn, husked

2 small zucchini (about 8 ounces total), quartered lengthwise

3 ounces fresh green beans, trimmed

8 ounces grape tomatoes, halved

3 green onions, sliced

Instructions

1. Prepare the grill for medium, direct cooking. In a small saucepan, mix the melted butter and Creole spice mix and keep warm.
2. Using a sharp knife, score the skin of the chicken, if desired. Brush the grill grates with some oil and add the chicken. Grill the chicken for 16 to 18 minutes, turning occasionally, or until the chicken is cooked through and still juicy. During the last 8 minutes of cooking, baste the chicken with the butter-spice mixture. Transfer the chicken to a plate to rest for 10 minutes.
3. Meanwhile, coat the corn, zucchini, and green beans with 2 tablespoons of the oil and season with salt and pepper. Place the vegetables on the grill perpendicular to the grill grates. Grill the vegetables, turning occasionally and removing them from the grill when they are lightly charred, about 3 minutes for the green beans, about 6 minutes for the zucchini, and about 12 minutes for the corn.
4. Cut the corn kernels off the cobs; transfer the kernels to a large bowl. Cut the zucchini and green beans into bite-size pieces and add to the bowl. Add the tomatoes and green onions and gently toss to coat. Season to taste with salt and pepper.
5. Mound the succotash on four dinner plates or a large platter. Place the chicken alongside the succotash, drizzle with any juices from the chicken, and serve.