

These Fried Red Tomatoes Are Crispy on the Outside, Tender Inside

When summer tomatoes are at their peak or you just need a crispy, savory snack, these



OVEN
350°F

TIME
15 min

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INGREDIENTS

4 large ripe red tomatoes, sliced into 1/2-inch rounds
1 cup all-purpose flour
2 eggs, beaten
Salt and pepper, to taste
Vegetable oil, for frying

DIRECTIONS

- 1.** Prep Tomatoes: Slice tomatoes into 1/2-inch rounds. Pat lightly with paper towels to remove excess moisture.
- 2.** Set Up Dredging Station: Place flour in one shallow bowl and the beaten eggs in another. Season both with a little salt and pepper.
- 3.** Heat the Oil: In a large skillet, heat 1/4 inch of vegetable oil over medium heat until shimmering (about 350°F).
- 4.** Dredge & Fry: Dip each tomato slice in flour, then egg, then back in flour for a light double coat. Carefully place into hot oil.
- 5.** Fry Until Golden: Fry 2-3 minutes per side, or until golden brown and crispy. Remove and drain on paper towels.
- 6.** Season & Serve: Immediately sprinkle with a little more salt and pepper. Serve hot with your favorite dipping sauce or side dish.

SWAPS & NOTES

Flour : For extra crunch, swap half the flour for cornmeal or panko.

Egg Wash : Add a splash of hot sauce or a pinch of paprika to the eggs for a kick.

Oil : Canola or peanut oil are great high-heat options.

Add-ons : Serve with a drizzle of ranch, remoulade, or hot honey for even more flavor.

TIPS FOR SUCCESS

Don't Crowd the Pan : Fry in batches to maintain oil temperature and get that crisp.

Use Ripe but Firm Tomatoes : Too soft and they'll fall apart; too firm and you lose that juicy bite.

Dry Before Dipping : Moisture is the enemy of crisp - pat slices dry first.

Keep Warm in Oven : Place finished slices on a rack in a 200°F oven while frying the rest.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/these-fried-red-tomatoes-are-crispy-on-the-outside-tender-inside/>