



## Smoky Fried Green Tomato Club

Yield: 10 servings

### *Ingredients:*

4 each Green Tomatoes  
 2 each Eggs  
 1/2 cup Milk  
 1 cup Flour  
 1/2 teaspoon Salt  
 1/2 teaspoon Pepper  
 4 cups Seasoned Breadcrumbs  
 30 slices White Bread  
 1 cup KRAFT MAYONNAISE  
 1 tablespoon Chipotle in Adobo  
 30 ounces Smoked Turkey, thinly sliced  
 10 ounces KRAFT CHEDASHARP SLICED CHEESE  
 30 slices Cooked Bacon  
 40 each HEINZ BREAD & BUTTER PICKLES  
 10 ounces Iceberg Lettuce Leaves

### *Directions:*

1. Slice the green tomatoes (5, 1/4" slices per tomato).
2. Whisk the eggs and milk to make an egg wash and then season the flour with the salt and pepper.
3. Bread the tomatoes by coating them with the seasoned flour, dipping them in the egg wash and then coating them with the breadcrumbs.
4. Pan or deep fry the tomatoes until golden brown and hold for assembly.
5. While the tomatoes are cooking, toast 3 slices of bread for each sandwich and mix the mayonnaise with the chipotle in adobo.
6. Assemble each sandwich by spreading the one side of each piece of toast with the chipotle mayonnaise, top one piece of toast with 3 ounces of smoked turkey and 1 ounce of cheese. Top with another piece of toast, 3 slices of bacon, 2 fried tomato slices, 4 pickle slices, lettuce leaves and the last piece of toast with the spread down.
7. Secure each sandwich with 4 picks and cut into quarters to serve.

Recipe and photo courtesy of Kraft Heinz