



## CURRY FRIED TOMATOES

- 4 Tomatoes, sliced ½ inch rounds
- Salt and Black Pepper to Taste
- ½ Cup All Purpose Flour
- 1 Teaspoon Salt
- 3 Tablespoons Butter
- 1 Teaspoon Curry Powder

## DIRECTIONS

1. Sprinkle both sides of tomato slices with salt and pepper to taste.
2. Combine flour and 1 teaspoon salt.
3. Dip tomato sliced into flour mixture, coating both sides well.
4. In a large skillet, heat butter, stir in curry powder.
5. Add tomatoes slices, brown on both sides.