



BRIAN  
PUCKETT

Vice Chairman  
Helena Beautification Board

## FRIED GREEN TOMATO STACK

THE PERFECT SOUTHERN APPETIZER

1 ¼ Cup Mayonnaise  
¼ Cup Creole Mustard  
1 Tbsp Paprika  
½ tsp Cajun Spice  
2 tsp Minced Horseradish  
2 to 4 Green Tomatoes  
12 Large Shrimp  
1 Cup Flour  
1 Can of Beer (ale)  
Wheat Noodles  
Clark's Caribbean Seven Sauce\*  
Salt and Pepper

**1** Cut tomatoes in quarter inch slices

**2** Make a batter by whisking together flour and beer with a dash of fresh ground pepper until smooth. Dip tomatoes into batter and fry them for 2 minutes or golden brown.

**3** Butterfly your shrimp and throw them on the grill with salt and pepper. The shrimp should cook for about 1 minute or turn pink.

**4** For sauce, mix the first five ingredients together. As an option for taste (and heat), add a couple of dashes of hot sauce.

**5** For presentation, stack your tomatoes and shrimp in layers. You can use fried wheat noodles as an option to hold your stack together. Drizzle your sauce over the top, serve and sit back to accept the compliments.

\*Clark's Caribbean Seven Sauce available at Helena Pepper Co.

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