



FRIED CUCUMBERS

PREP TIME: 15min

COOK TIME: 10min

SERVINGS: 3-6

Ingredients

4	cucumbers	1 cup	sour cream
3	eggs	1 sprig	oregano
1 tbs	water	1 sprig	thyme
1 cup	cornmeal	1/4 tsp	dill
1 tsp	salt	1/4 tsp	salt
1/2 tsp	pepper	1/8 tsp	pepper
1	lemon (zested)	1/2	lemon (juiced)



- 1 beat egg with water, and mix dry breading ingredients together: cornmeal, salt, pepper, and lemon zest
- 2 finely chop herbs, mince garlic, and mix with other sauce ingredients: sour cream, salt, pepper, dill, and lemon juice
- 3 make thick cucumber slices, and coat them in egg, then cornmeal mix
- 4 bring vegetable oil to medium high heat in a large pan, recoat cucumbers in cornmeal mix, and fry cucumbers for about 3-4min on each side or until golden brown
- 5 lightly salt, allow to cool, and serve with sauce



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