



Mom's Fried Cucumbers

by JoSele Swopes

I love this recipe, it has such a wonderful flavor. I hope you will enjoy this recipe also. It is sooo easy.

Cook time: 30 Min Prep time: 20 Min Yield: 6

Ingredients

*5 md cucumbers (sliced length wise-medium)
4 lg eggs, beaten
1/2 c cornmeal
1 c flour
1 tsp salt
1 tsp garlic
1 1/2 tsp pepper
1/2 c cooking oil*

Directions

- 1. Wash and slice off both ends of cucumbers rub each end of cucumber till it shows a slight foam. This helps get rid of the bitterness. Cut cross or lengthwise 1/4 inch thickness, with rind still on.*
- 2. 4 Lg Eggs beaten in bowl set a side. Now your mixture of flour and spices in a separate bowl.*
- 3. Heat oil in skillet on medium high. Don't let the oil get to high or it will burn. Dip, cucumbers in egg and then in flour mixture, place in hot oil. Cook till golden brown. After through cooking put your salt and pepper on to taste. If you want it crunchier you may double dip in egg and flour. Serve Hot.....*