Fried Green Tomatillo with Guacamole

6 tomatillos, husks removed and washed
1 cup buttermilk
2 cups cornmeal
Salt, to taste
2 qts frying oil

Heat fryer oil to 350 degrees in a heavy bottomed pot. Line a plate or baking tray with paper towels.

Thinly slice the tomatillos about 1/16 inch thick and soak in buttermilk. Drain buttermilk thoroughly and toss the tomatillos in cornmeal. Fry in batches, careful not to overcrowd the pot. Agitate occasionally with a slotted metal spatula. When tomatillos turn golden brown, remove and drain on paper towels. Sprinkle with salt and serve with guacamole.

Guacamole

1 avocado, diced
1/4 red onion, minced
1 tsp fresh cilantro, chopped
1 jalapeno, seeded and minced
1 lime, juiced
salt and pepper, to taste

Mash all ingredients together in a bowl. Taste and adjust seasoning as needed. Serve immediately.

Recipe by Garden Chef Julia LeRoy