“Green tomatoes are by definition under-ripe and therefore, they are firmer and more dense than riper, red tomatoes. They lend themselves perfectly to be coated and fried to bring additional texture and weight to this dish and my “Come Back” dipping sauce offers complexity and spice notes to further elevate it. The Frank Family Lady Edythe Reserve Brut is the perfect wine to complement this plate. Its crisp acidity, clean profile, and creamy mouthfeel balances the fried tomato without overpowering or becoming lost next to it.”

Ingredients: Fried Green Tomato

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Ingredient</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 each</td>
<td>Unripe green tomatoes</td>
</tr>
<tr>
<td>1/2 Cup</td>
<td>Wondra flour, divided</td>
</tr>
<tr>
<td>1 Tablespoon</td>
<td>Salt</td>
</tr>
<tr>
<td>1/4 Teaspoon</td>
<td>Pepper</td>
</tr>
<tr>
<td>1/2 Teaspoon</td>
<td>Sweet Paprika</td>
</tr>
<tr>
<td>1/2 Teaspoon</td>
<td>Garlic salt</td>
</tr>
<tr>
<td>Dash</td>
<td>Cayenne</td>
</tr>
<tr>
<td>Pinch</td>
<td>Sugar</td>
</tr>
<tr>
<td>2/3 Cup</td>
<td>Buttermilk</td>
</tr>
<tr>
<td>1 each</td>
<td>Large egg</td>
</tr>
<tr>
<td>1 1/2 Teaspoon</td>
<td>Franks Hot Sauce</td>
</tr>
<tr>
<td>2/3 Cup</td>
<td>Ground Ritz Crackers</td>
</tr>
<tr>
<td>1/2 Cup</td>
<td>Canola Oil</td>
</tr>
</tbody>
</table>

Method: Fried Green Tomato

1. Slice tomatoes 1/4” thick, discarding the ends.

2. Make seasoned flour by combining 1/4 cup Wondra with salt, pepper, paprika, garlic salt, cayenne, and sugar. Mix well to combine and place in a small container.
Method: Fried Green Tomato (Continued)
3. Whisk together buttermilk, egg, and hot sauce then place in a small container.

4. Mix 1/4C Wondra with Ritz Cracker Crumbs and place in a small container.

5. Bread the tomatoes by coating well in flour, then buttermilk and egg mixture, then ritz cracker crumbs and make sure the tomato is fully coated.

6. Heat oil over medium high heat in a large cast iron pan or set a home fryer to 350 degrees. Fry tomatoes until golden brown and place on a plate lined with papertowel. Sprinkle with salt if desired.

Ingredients: “Come Back Sauce”
1/2 Cup Duke’s Mayonnaise
1 1/2 Teaspoon Chopped parsley
1 1/2 Teaspoon Chopped cilantro
2 Tablespoons Ketchup
2 Tablespoons Franks Hot Sauce or Sriracha
1 Tablespoon Worcestershire Sauce
1/2 Teaspoon Garlic salt
1/2 Teaspoon Salt
1/4 Teaspoon Ground black pepper
To taste Fresh lemon juice

Method: “Come Back Sauce”
1. Mix well to combine, and adjust flavor with lemon juice if desired.
Heirloom Tomato & Burrata Salad Recipe

Curated by Chef Christina Machamer

“This salad is the ultimate showcase for perfectly ripe heirloom tomatoes. The only thing better than eating this dish that is loaded with freshness, is to pair it alongside an equally fresh wine like the Frank Family Lewis Vineyard Chardonnay. Coming from the Frank’s southernmost vineyard along the banks of the San Pablo Bay in Napa Carneros, the Lewis Vineyard Chardonnay offers the natural acidity you need to cut through creamy burrata and extra virgin olive oil, along with the pronounced aromatics to complement the lemon and basil.”

Ingredients:

- 2 each Medium heirloom tomatoes
- 1 each Stone fruit (optional)
- Several Cucumber slices
- 4 oz Burrata
- 1 Tablespoon Lemon juice
- 1 Tablespoon Extra virgin olive oil
- To taste Aged balsamic vinegar such as Figone’s Strawberry Balsamic
- To taste Salt & fresh ground black pepper
- Several Small basil leaves

Method:

1. Slice tomatoes into bite-sized cubes and place in a bowl. Slice stone fruit into 8 wedges and add to bowl with cucumber. Season to taste with salt & pepper.

2. Gently dress salad with fresh lemon juice and olive oil.

3. Artfully arrange on two plates. Place several dollops of burrata around the salad. Add basil leaves and finish with a drizzle of aged balsamic vinegar.
Heirloom Tomato Spaghetti Sauce Recipe
Curated by Chef Christina Machamer

“Fresh tomato sauce over a bed of your favorite pasta pretty much has it all - great texture, mouthwatering acidity, and a juicy sweetness. When adding wine to this already perfect equation, you don’t want to overpower the fruity nuances with something heavy and tannic. That’s why Frank Family’s Winston Hill Sangiovese is the obvious choice to pair with this sauce. Its medium body, fruit forwardness, and manageable tannins make it one of the most food-loving red wines in their portfolio.”

Ingredients:
- 2 Tablespoons Canola Oil
- 1 Pound Lean ground beef or ground turkey
- 1/2 Sweet onion, diced
- 2 Cloves Garlic, chopped
- 2 Pounds Summer heirloom tomatoes, diced or one 28oz can crushed tomatoes
- 1/2 Teaspoon Chili flakes
- 1 Sprig Fresh oregano
- 2 Tablespoons Basil, chopped

Method:
1. Heat oil in a large sauté pan and add ground meat. Season to taste. Brown meat until fully cooked and meat begins to turn brown. Remove meat to a bowl and retain fat in the pan.

2. Add onion and sauté until translucent, approximately 3 minutes. Then add garlic and sauté 1 additional minute until aromatic.

3. Return meat to the pan, then add tomatoes, chili flake, and oregano.

4. Simmer sauce covered for about 45 minutes, then add in fresh basil.

5. Serve with your favorite spaghetti or use for a summer lasagna sauce.