

# Fried Green Tomatoes !

## And other Green Tomato Recipes

### Classic Fried Green Tomatoes

*Southern U.S. Cuisine*

- 4 to 6 green tomatoes
- salt and pepper
- corn meal
- bacon grease or vegetable oil

Slice the tomatoes into 1/4 - 1/2-inch slices. Salt and pepper them to taste. Dip in meal and fry in hot grease or oil about 3 minutes or until golden on bottom. Gently turn and fry the other side. Serve as a side dish - delicious with breakfast!

### Fried Green Tomatoes II

*Southern U.S. Cuisine*

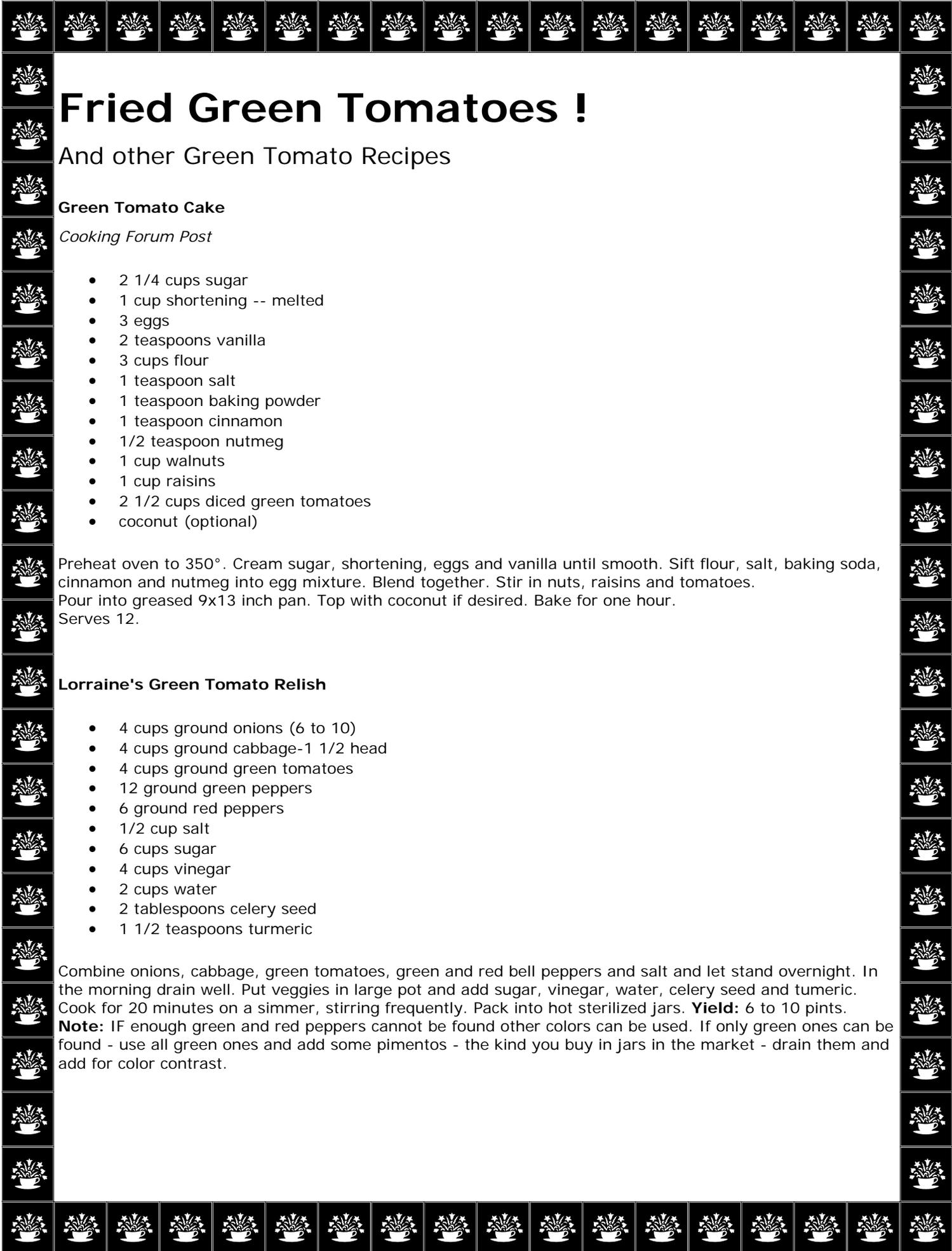
- 4 to 6 green tomatoes, sliced 1/4-inch thick
- salt and pepper
- flour for dusting
- 2 eggs, beaten
- cornmeal or bread crumbs
- bacon grease or vegetable oil

Salt and pepper the tomato slices; dust lightly with flour. Dip slices in beaten egg, letting excess drip off, then coat well with meal or crumbs. Fry in hot grease or oil until browned, turning gently (about 3 minutes each side). Keep warm in a low 200° to 250° oven if frying in batches.

### Oven-Fried Green Tomatoes

- large green tomatoes
- beaten eggs
- 1 can (5 oz.) evaporated milk
- 1/3 cup water
- 1 1/2 cups all purpose flour

Grease two 15 x 10 x 1" baking pans. (If you don't have two pans, bake tomatoes in batches.) Slice tomatoes 1/4 " thick. In a shallow bowl mix eggs, milk, water, 1 teaspoon salt and 1/4 teaspoon pepper. Put flour in a shallow bowl. Dip each slice into egg mixture, then into flour. Dip each slice into egg and flour again. Arrange tomatoes in pans, so that edges do not touch. Bake uncovered in 400° oven 20 minutes, turning after 10 minutes. Makes about 28 slices.



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## Green Tomato Cake

*Cooking Forum Post*

- 2 1/4 cups sugar
- 1 cup shortening -- melted
- 3 eggs
- 2 teaspoons vanilla
- 3 cups flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 cup walnuts
- 1 cup raisins
- 2 1/2 cups diced green tomatoes
- coconut (optional)

Preheat oven to 350°. Cream sugar, shortening, eggs and vanilla until smooth. Sift flour, salt, baking soda, cinnamon and nutmeg into egg mixture. Blend together. Stir in nuts, raisins and tomatoes.

Pour into greased 9x13 inch pan. Top with coconut if desired. Bake for one hour.

Serves 12.

## Lorraine's Green Tomato Relish

- 4 cups ground onions (6 to 10)
- 4 cups ground cabbage-1 1/2 head
- 4 cups ground green tomatoes
- 12 ground green peppers
- 6 ground red peppers
- 1/2 cup salt
- 6 cups sugar
- 4 cups vinegar
- 2 cups water
- 2 tablespoons celery seed
- 1 1/2 teaspoons turmeric

Combine onions, cabbage, green tomatoes, green and red bell peppers and salt and let stand overnight. In the morning drain well. Put veggies in large pot and add sugar, vinegar, water, celery seed and turmeric.

Cook for 20 minutes on a simmer, stirring frequently. Pack into hot sterilized jars. **Yield:** 6 to 10 pints.

**Note:** IF enough green and red peppers cannot be found other colors can be used. If only green ones can be found - use all green ones and add some pimentos - the kind you buy in jars in the market - drain them and add for color contrast.



## Green Tomato Pickles

*Southern Living 1987 Annual Recipes*

**Oxmoor**



- 4 quarts sliced green tomatoes -- loosely packed
- 1 quart sliced onion -- loosely packed
- 1 cup pickling salt -- divided
- 2 1 lb. pkgs brown sugar
- 6 cups vinegar -- 5% acidity
- 2 small red chile peppers
- 1/4 cup+2Tbs. whole mustard seeds
- 1/4 cup celery seed
- 1 teaspoon pepper
- 1 tablespoon whole allspice
- 1 tablespoon whole cloves



Place tomatoes and onion in separate bowls; sprinkle 3/4 cup salt over tomatoes and 1/4 cup salt over onion, mixing well. Cover both bowls and let stand at least 4 hours. Place tomatoes in a cheesecloth bag, and squeeze gently to remove excess juice. Repeat this procedure for onion. Discard the salt liquid. Combine tomatoes, onion, sugar, vinegar, chile peppers, mustard seeds, celery seeds, and pepper in a large Dutch oven. Tie allspice and cloves in a cheesecloth bag; add to tomato mixture. Bring mixture to a boil. Reduce heat, and cook, uncovered, over low heat 20 minutes or until tomatoes are tender. Pack tomato mixture and liquid into hot sterilized jars, leaving 1/2 inch head space; wipe jar rims. Cover at once with metal lids, and screw on bands. Process in a boiling water bath 10 minutes.

Yield: 2 quarts.



## Green Tomato Hash



- 2 cups leftover chopped beef, pork or ham
- 1 cup diced raw potatoes
- 2 tablespoons butter -- or drippings
- 1/2 cup diced green tomatoes
- 1/4 cup chopped onion
- salt and pepper -- to taste



Combine ingredients; mix well. Turn into a buttered casserole and bake at 325° for 1 hour. Serves 4.

