

Green Tomatoes

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Fried Green Tomatoes

INGREDIENTS

- 4 to 6 medium sized green tomatoes
- 1 egg
- 1/4 C buttermilk
- 1/2 tsp black peppercorns
- 1/2 tsp cayenne pepper
- 3 garlic cloves – or garlic powder
- 1/4 grated onion
- 1/4 C flour
- 2 TBL corn starch
- 1 tsp salt
- 2 tsp sugar
- bacon grease or vegetable oil

STEP BY STEP

1. Mix salt, sugar and both peppers
2. Slice the tomatoes into 1/4 – 1/2-inch slices, discarding ends.
3. Soak slices in buttermilk overnight – with peppercorns, grated onion, cayenne, and garlic powder
4. Sprinkle with salt mixture to taste, then set aside.
5. Put flour into shallow dish and combine with corn starch

6. Whisk egg and buttermilk together – put into shallow dish
7. Prepare 1/2 inch hot oil in a cast iron skillet – Bring to 375°
8. Dip in the flour, then egg, then the flour again
9. Let rest for 20 minutes in fridge before frying
10. Fry in hot grease (or canola oil) or oil 2-3 minutes or until golden on bottom. Do not overcrowd fry pan or they will become mushy
11. Gently turn and fry the other side.
12. Done when they are browned on both sides – approx 2-3 minutes per side
13. Drain them on paper towels.
14. Sprinkle with salt while they are still hot
15. Serve as a side dish – delicious with breakfast!
16. Frequently served with BBQ sauce or lemon aioli

Green Tomato Pickles

Boil:

- 1 1/2 C white vinegar
 - 1 C water
 - 1/2 C sugar
 - 1 TBL mustard seed
 - 6 peppercorns
 - 1 bay leaf
 - 1 tsp salt
1. Quarter green tomatoes into canning jars
 2. Pour boiling hot brine over top leaving 1/2 inch headroom
 3. If poured into sterile jars, refrigerate up to 3 months
 4. With hot water bath, keeps for up to 18 months

Green Tomato Chutney

This recipe is for canning salsa for future use. Basic recipe was from "[BBC Good Food](#)" but has been modified for my own personal taste.

Ingredients

Yield 8 pint jars

- 4 C chopped green tomato
- 1 C chopped onion
- 1 TBL salt
- 1/2 C chopped raisins
- 1/2 C chopped apple
- 1/2 C muscovado or turbinado sugar
- 2 C apple cider vinegar

Mix together to use over the next month.

Heat to near boiling and then process in water bath for 20 minutes to can.

Canned jars will keep until next season.

Green Tomato Pie

INGREDIENTS

- Pillsbury Puff Pastry – thawed
- ### Stuffing
- 1 TBL salted butter – Melted
 - 6 to 8 medium green tomatoes
 - 2 TBL lemon juice
 - 1 tsp grated lemon zest
 - 1/4 tsp ground cinnamon

Below to be added later

- 3/4 cup granulated sugar
- 2 TBL cornstarch
- 1 TBL flour

STEP BY STEP

1. Wash the green tomatoes well; peel and slice into small chunks
2. In a saucepan, combine tomatoes with butter, lemon juice, lemon zest, salt, and cinnamon.
3. Cook the spiced tomato mixture over low heat, stirring frequently for 15 minutes.
4. Meanwhile, roll your puff pastry large enough to cover the bottom of pie pan
5. **Dock the bottom** and bake for about 5 minutes at 400°
6. While it is baking, combine sugar, flour and cornstarch
7. Remove pie crust, then stir sugar mixture SLOWLY into tomato mixture – just a bit at a time
8. Cook mixture until it starts to gel, stirring constantly.
9. Remove from heat, and let stand until slightly cooled.
10. Cut some of your puff pastry into strips (see photo) to be used on the top
11. Pour your tomato mixture into pie shell
12. Cover with top pastry, seal edges, crimp, and cut several small slits in crust to allow steam to escape or create a woven top
13. Bake at 350° for 45 – 60 minutes, or until nicely browned.
14. Serve warm or cooled.

Green Tomato Bread

Ingredients

- 2 eggs
- 1 C sugar
- 1/2 C canola oil
- 1/2 tsp vanilla
- 1-1/2 C flour
- 1/2 tsp salt
- 1/4 tsp cloves
- 1/2 tsp baking powder
- 1/2 tsp soda
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1 c green tomatoes*

Step by Step

1. *Green tomatoes: Harvest your green tomatoes, any kind will do. (cherry, large, plum, whatever.)
2. Wash them, and cut off stems and bad spots.
3. Run them through a food processor with the grater disk.
4. Remove (or chop) any large pieces that sneak through. You could pulse them in a blender.
5. Put in a strainer and drain, for at least 1/2 hour.
6. You can use them right away, or freeze them in 1 cup batches, and use at another time.
7. Vacuum seal them for maximum freezer life. Be sure to label your storage containers.

BAKING THE BREAD

8. Start preheating 8" cast iron skillet to 400°
9. Cream together the eggs and the sugar
10. Add 2 TBL cold butter to your skillet
11. Add everything else except the flour
12. Mix well, then add the flour – DO NOT OVERMIX or your bread will be tough
13. Spread the now-melted butter across the bottom of the pan

14. Put the quick-bread batter into the skillet
15. Bake 50 minutes. Do the "old clean knife trick" and if it does not come out clean, bake another 10 minutes.
16. Let cool 10 minutes before trying to remove from skillet. It should shrink and pull away from the sides for you.

Green Tomato Casserole

Ingredients

- 2 medium green tomatoes, pulse briefly in food processor
- 1 tsp sugar
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 C Panko breadcrumbs
- 1/2 C of shredded sharp cheddar cheese
- 1 TBL butter, softened

Step by Step

1. Arrange one layer of tomatoes in the bottom of lightly greased medium baking ramikin.
2. Sprinkle with sugar, salt and pepper 1/2 of bread crumbs and half of the cheese.
3. Repeat layers omitting the cheese from the top.
4. Dot butter over the bread crumbs on top.
5. Cover lightly with foil and bake at 400 degrees for one hour.
6. Uncover and add remaining cheese
7. Bake uncovered 5-10 more minutes

Green Tomato Pizza

INGREDIENTS

- Approx 10 OZ [pizza or calzone dough](#)
- 1/2 medium onion – sliced thin or chopped
- 4 oz shredded mozzarella
- 1 oz shredded cheddar
- 1 medium green tomato – sliced thin
- 2 tablespoons sliced ripe olives
- 1 cloves garlic, minced
- 1/8 teaspoon pepper
- 1 tablespoon basil chiffonade (or crushed if you don't have fresh)

STEP BY STEP

1. Flatten your pizza dough on a floured surface, turning and re-flouring as necessary.
2. Transfer dough to prepared pan or baking sheet or baking stone. Set aside.
3. Soften onion on low heat till it starts to become translucent.
4. Sprinkle half your cheese over the pizza dough.
5. Spread onion and tomato slices over cheese.
6. Spread olives, garlic, and pepper over tomatoes.
7. Sprinkle remaining cheese over all.
8. Bake at 500° for 8-10 minutes or until crust is golden.
9. Remove from oven and sprinkle basil or thyme over pizza.
10. Serve hot

Green Tomato Salsa

INGREDIENTS

- 4 C green tomatoes, chopped in medium sized pieces
- 3 yellow onions, chopped in medium sized pieces

- 2 jalapenos, deseeded and chopped in medium sized pieces
- 2 large red bell peppers, chopped in medium sized pieces
- 3 garlic cloves, minced
- 1/2 cup fresh cilantro, chopped small
- 1/2 cup lime juice
- 1/4 cup vinegar
- 1/2 tablespoon salt
- 1/4 tablespoon cumin
- 1 teaspoons dried oregano leaves
- 1 teaspoon pepper
- 1/4 teaspoon cayenne
- 2 teaspoon sugar

STEP BY STEP

1. Bake tomatoes, onions, peppers and tomatillos until they start to blacken on the edges.
2. Pulse tomatoes and peppers in food processor until they are the size you like in your salsa.
3. Mix well and place everything *except cilantro and lime* in a large pot on the stove top
4. Sautee until juices start to form
5. Reduce heat to simmer, and cook for 30-40 minutes, stirring occasionally.
6. Mix in chopped cilantro and lime
7. If you are going to serve this right away, put into bowl or jars to cool 2 hours. You are done.
If you are going to can your salsa, bring salsa to a boil.
8. Ladle salsa into hot sterile jars, leaving 1/2 inch space at the top, following good canning techniques
9. Process jars in hot water bath for 15 minutes.
10. Remove carefully and let sit for 24 hours.
11. Check lids for successful seal, and refrigerate any unsealed jars or use within two weeks.

Cucumber and Green Tomato Soup

INGREDIENTS

- One and a half cucumbers seeded
- One hand flat leaf parsley
- One hand fresh cilantro
- Two medium green tomatoes
- Juice from two lemons
- Two cloves grated garlic
- Two jalapeno chili peppers – seeds and membranes removed
- Two ribs finely chopped celery
- One Vidalia onion . Preferably chopped and rinsed
- One half teaspoon cumin
- One cup Greek yogurt, or 1-1/2 cup regular yogurt strained overnight

STEP BY STEP

1. Chop cucumbers and green tomatoes into approx 1/4 inch pieces
2. Chop peppers, celery and onion into tiny minced pieces
3. Chop the parsley and cilantro
4. Combine all in a large bowl
5. Mix in 1/4 cup EVOO
6. Taste, and then salt and pepper to taste
7. Best when served chilled

Green Tomato Ketchup

For food safety, it's very important that you add citric acid to this Green Tomato Ketchup recipe to give it enough acidity to avoid any issues with *Colostrum botulinum* bacteria, which is a deadly neurotoxin.

Ingredients

- 3 LB green tomatoes(200 mg)

- 2 LB onions
- 1 tsp ground black pepper
- 1/2 tsp ground dry mustard
- 1 tsp Worcestershire sauce
- 1 C apple cider vinegar
- 1 C granulated sugar
- 12-16 oz tomato paste

CHEESECLOTH BAG

- 6 cloves
- 4 bay leaves
- 1 sprig rosemary

AT THE VERY END

- 1 tablespoons bottled lemon juice (do not use fresh juice as it's not acidic enough) or 1/2 tsp pure powdered citric acid

Step by Step

1. Slice or chop green tomatoes and onions.
2. Place in a large crockpot with pepper, mustard, and Worcestershire sauce.
3. Put the removable flavoring spices in a small cheesecloth bag and add to the pot.
4. Pour cider over mixture.
5. Cook for 6 to 8 hours over very low heat, stirring occasionally.
6. Remove cheesecloth bag and discard.
7. Puree mixture with a wand blender or in a food processor or blender.
8. Strain tomato mixture through a mesh strainer, or if you have it a food mill using the smallest disk available
9. Return to pot and bring to boil.
10. Add 12-16 oz tomato paste and whisk until smooth.
11. If necessary, let simmer on low until thickened. I usually go about 3-4 hours.
12. Add citric acid and stir until dissolved. Using a clean spoon, take a taste. If you feel the ketchup is sweet enough, stop. If not, add another 1/4 cup of sugar.

CANNING

13. Immediately fill six sterilized half pint jelly jars with green tomato ketchup, leaving 1/4-inch head space.
14. Wipe the jar tops and threads clean with a

clean paper towel. Place hot sealing lids on the jars, as you fill each one, and apply the screw on rings loosely.

15. Process in boiling water bath in a deep canning pot for 10 minutes.
16. Remove the jars and cool completely. Tighten the jar screw rings to complete the sealing process.
17. After the jars of green tomato ketchup cool (don't do this while they are still hot) check seals by pressing middle of lid with finger. If lid springs back, your green tomato ketchup didn't seal and must be refrigerated and used within the month.
18. Let jars of green tomato ketchup stand at room temperature 24 hours.
19. Store unopened product in a cool dry place up to one year. Refrigerate green tomato ketchup after opening and keep for up to a month.

Classic Pickled Green Tomatoes

Ingredients

- 3/4 cup sugar
- 1/2 cup salt
- 1 bottle cider vinegar (32 ounces)
- 1 teaspoon whole black peppercorns
- 3 sprigs tarragon
- 3 cloves garlic
- 12 green tomatoes (about 3 pounds), washed and quartered

Directions

1. Bring all ingredients except tomatoes to a boil in a stockpot.
2. Reduce heat, and simmer 15 minutes.
3. Add tomatoes; cook 3 minutes.
4. Remove from heat, and let cool completely in the brining liquid.
5. Serve chilled or at room temperature.

Roasted Green Tomato Avocado Guacamole

Ingredients

- 3 medium green tomatoes cut into wedges
- 1 jalapeno pepper seeded, cut into wide slivers
- 1 onion peeled, cut into chunks
- 3 garlic cloves smashed
- 1 tablespoon olive oil
- 1/8 teaspoon salt
- a sprinkling of organic sugar
- 2 avocados
- juice from half lime
- dash of salt
- 1/2 teaspoon ground cumin
- 3 tablespoon chopped cilantro

Instructions

1. Preheat oven (I used my toaster oven) to 350 degrees.
2. Toss tomatoes, jalapeno pepper, onion, garlic, olive oil, salt and sugar in a medium bowl.
3. Spread in a single layer on a baking tray lined with foil or parchment paper.
4. Roast for 30-35 minutes until vegetables are softened.
5. Cool.
6. Chop vegetables into small pieces and place in a medium bowl.
7. Smash avocados, lime juice, salt in a mortar.
8. Add to roasted vegetables, along with cumin and cilantro.
9. Mix well.