

Green Tomato Pie

Featured in: Prairie Fare
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Ingredients:

- 8 medium green tomatoes, sliced
- 1 apple, peeled and thinly sliced
- 1 cup sugar
- 3/4 tsp cinnamon
- 1/8 tsp ground cloves
- 1 Tbsp butter
- 1 tsp tapioca
- 1 Tbsp lemon juice
- Pastry for a 2-crust 9 inch pie

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Directions:

Preheat oven to 400 ° F. In a bowl, make a mixture of sugar, tapioca and spices. Wash and prepare tomatoes and apple. Arrange half the tomato and apple slices in the bottom of the unbaked crust. Sprinkle half of the sugar mixture over the layer. Arrange the remaining tomato and apple slices as a top layer. Sprinkle the remaining sugar mixture over this layer. Dot with butter and sprinkle with lemon juice. Place top crust on pie, seal and flute the edges. Make some slits in the top for steam to escape. Sprinkle with sugar if desired. Bake for 35 minutes or until crust is golden and juices bubble through. Cool on rack for at least one hour. Serve with ice cream or whipped cream.

Makes 1 pie (8 servings).

Per serving: about 350 calories, 14 grams (g) of fat, 54 g of carbohydrate, and 2.6 g of fiber.

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SERVICE