

## **It's Not Easy Being Green: Ideas for the overlooked, but delicious green tomato**

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Before long frost will nip our gardens and we'll be left with bushes of green tomatoes. Although nothing is better than a vine ripened red tomato, don't let those green tomatoes go to waste. Green tomatoes make delicious side dishes and because they are more acidic than vine ripened red tomatoes they can be canned safely using USDA's recommendations for red tomatoes. (One caution: do not can tomatoes from dead or frost killed vines.) So enjoy the end of summer by canning green salsa and green tomato pie filling or serving hot stewed or fried green tomatoes.

### **Stewed Green Tomatoes**

2 Tbs. minced onion  
2 Tbs. butter  
2 cups sliced green tomatoes  
1/2 tsp. salt  
1/4 tsp. paprika  
1/2 tsp. curry powder

Sauté onion in butter until brown. Add tomatoes cooking and stirring until tender. Stir in seasonings. Serve hot.

### **Tomatillo Green Salsa** (USDA canning guide 1994)

5 cups chopped tomatillos or green tomatoes  
1-1/2 cups seeded, chopped long green chilies  
1/2 cup seed, finely chopped jalapeno peppers  
4 cups chopped onions  
1 cup bottled lemon juice  
6 cloves garlic, finely chopped  
1 Tbsp. ground cumin (optional)  
3 Tbs. oregano leaves (optional)  
1 Tbs. salt  
1 tsp. black pepper

Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 20 minutes, stirring occasionally. Ladle hot into pint jars, leaving 1/2-inch headspace. Adjust lids and process in a boiling water canner 15 minutes at 0-1,001 feet altitude; 20 minutes at 1m001-6,000 feet; 25 minutes above 6,000 feet. Yield 5 pints.

### **Green Tomato Pie Filling** (USDA canning guide 1994)

4 qts chopped green tomatoes  
3 qts peeled and chopped tart apples  
1 lb dark seedless raisins  
1 lb white raisins  
1/4 cup minced citron, lemon, or orange peel  
2 cups water  
2-1/2 cups brown sugar  
2-1/2 cups white sugar  
1/2 cup vinegar (5% acidity)  
1 cup bottled lemon juice  
2 Tbsp. ground cinnamon  
1 tsp. ground nutmeg  
1 tsp. ground cloves

Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill quart jars with hot mixture, leaving 1/2 inch headspace. Adjust lids and process in boiling water canner. 15 minutes at 0-1,001 feet altitude; 20 minutes 1,001-6,000 feet; 25 minutes above 6,000 feet. Yield 7 quarts.

### **Fried Green Tomatoes**

3-4 green tomatoes, sliced 1/4 to 1/2 inch thick  
1/2 cup all-purpose flour, divided  
1/4 cup cornmeal  
1/2 tsp. salt  
1/4 tsp. pepper  
2 eggs, beaten  
oil for frying

Mix 1/4 cup flour, cornmeal, salt, and pepper together in bowl. Place remaining flour in separate bowl. Dip tomato slices in plain flour, then in egg, then in flour/cornmeal mixture. Heat oil in large skillet. Fry tomatoes until golden brown, about 2 minutes on each side. Drain on paper towel lined baking sheet.