

## GREEN TOMATOES

Green tomatoes...the mystery flavor from end of the season tomatoes.

### Fried Green Tomatoes

Dip sliced tomatoes into beaten egg and cornbread or pancake mix. For variety, add seasoned salt or chopped parsley, minced onion and dried oregano to the mix. Fry until brown. Sprinkle with salt and pepper. Serve hot.



### Vegetable Rice Casserole

1 ½ cups	Boiling water	1 stalk	celery, thinly sliced
1 cube	Chicken bouillon	2 cups	Sliced green tomatoes
½ t.	Salt	¼ cup	Chopped parsley
½ cup	Rice (uncooked)	2	Eggs
1 ½ cups	Grated carrots	½ cup	Milk
1 medium	Onion, chopped	½ cup	Grated cheddar cheese

Cook first seven ingredients until rice is tender. Add tomatoes and parsley and cook until tender. Add mixture to an oiled 9" square casserole. Combine milk, eggs, and pour over the vegetable mixture. Sprinkle with grated cheese. Bake 45 minutes at 350°F. until set and brown on top. Cooked meat and green peppers may be added for variety.

### Green Tomatoes and Green Rice

1 cup	Uncooked rice	½ cup	Chopped parsley
1 cup	Grated American or cheddar cheese	1	Egg
¼ t.	Salt	¾ cup	Chopped onion
1 cup	Milk	2 cups	Sliced green tomatoes

Cook rice until tender. Add other ingredients except tomatoes. Layer sliced green tomatoes on bottom of oiled 9" x 9" casserole. Top with rice mixture. Bake uncovered 45 minutes in 350°F. oven until set and golden brown.

### Stuffed Green Tomatoes

Fill hollowed out green tomatoes with Spanish rice, herbed bread, meat loaf or any favorite stuffing used with green peppers. Bake in 350° F. oven, 45-60 minutes or until tomato shell is tender.

## Spiced Green Tomatoes

6	lbs.	Small whole green tomatoes	1	T.	Whole cloves
9	cups	Sugar	1	T.	Whole allspice
1	pint	Cider vinegar (5%)	1	T.	Whole mace or
2	sticks	Cinnamon			½ T. ground mace

Small green fig or plum tomatoes are suitable for this pickle. Wash, scald and peel. Make a syrup of the sugar, vinegar and spices. Drop in the whole tomatoes and boil until they become clear. Pack tomatoes into hot jars, leaving ½-inch head space. Remove air bubbles. Wipe jar rims. Adjust lids. Process 15 minutes in a boiling water bath.

## Green Tomato Pie Filling

4	quarts	Green tomatoes, chopped	2 ½	cups	White sugar
3	quarts	Tart apples, peeled and chopped	½	cup	Vinegar (5%)
1	lb.	Dark seedless raisins	1	cup	Bottled lemon juice
¼	cup	Minced citron, lemon or orange peel	2	T.	Ground cinnamon
2	cups	Water	1	t.	Ground cloves
2 ½	cups	Brown sugar			

Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened (about 35-40 minutes). Fill jars with hot mixture, leaving ½-inch head-space. Adjust lids and process 15 minutes in a boiling water bath. Yield: 7 quarts.

## Pickled Green Tomato Relish

10	lbs.	Small, heard green tomatoes	1	quart	Water
1 ½	lbs.	Red bell peppers	4	cups	Sugar
1 ½	lbs.	Green bell peppers	1	quart	Vinegar (5%)
2	lbs.	Onions	⅓	cup	Prepared Mustard
½	cup	Canning Salt	2	T.	Cornstarch

Sterilize canning jars. Wash and coarsely grate or finely chop tomatoes, peppers and onions. Dissolve salt in water and pour over vegetables in large saucepot. Heat to boiling and simmer 5 minutes. Drain vegetables and return to saucepot. Add sugar, vinegar, mustard and cornstarch. Stir to mix. Heat to boiling and simmer 5 minutes fill hot pint jars with hot relish, leaving ½-inch head-space. Remove air bubbles. Wipe jar rims. Adjust lids. Process 5 minutes in a boiling water bath. Yield: 8 pints.

## References:

Green Tomato Relish and Mincemeat in [Ball Blue Book](#)

Green Tomato Pickles, Preserves, and Mincemeat in [Kerr Home Canning & Freezing Book](#)

Green Tomato Mincemeat and Relish in [The Complete Book of Canning](#), Ortho

Revised 7/97

S:\Shared\LCE Pubs\LC 369 Green Tomatoes rev.doc



Extension Service

Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on race, color, religion, sex, sexual orientation, national origin, age marital status, disability, or disabled veteran or Vietnam-era status. Oregon State University Extension Service is an Equal Opportunity Employer.