Green Tomato Pie

Makes: 8 servings

Ingredients

- 4 or 5 medium-sized green tomatoes
- ½ lemon sliced very thin
- ¼ teaspoon cinnamon
- ½ teaspoon salt
- 1 ½ tablespoons cornstarch
- ¾ cup sugar
- 1 tablespoon butter
- 2 pie crusts (9 inches each)

Directions

1. Preheat oven to 400°F.
2. Slice the tomatoes. Heat slowly in a saucepan with the sugar, lemon, salt, and cinnamon until tomatoes are tender.
3. Melt the butter and combine with the cornstarch. Add this to the tomato mixture and cook until cornstarch does not taste raw. Remove from heat.
4. Bake the lower crust for 12 minutes in oven until a delicate color appears.
5. Put tomato filling in this prebaked crust; cover with upper crust. Be careful when covering the pie with this unbaked upper crust to moisten the edge and press firmly over the edge of the baked lower crust.
6. Bake about 12 minutes in oven, or until the upper crust is done.

Notes

- If there isn’t enough liquid in the tomatoes to cook them, add a little water when stewing.

- A premade pie crust can be used instead of homemade.

Recipe from: *Aunt Sammy's Radio Recipes,* 1927, adapted by the USDA Food and Nutrition Administration.

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