

Chapter 1 : Fried Green Tomatoes Recipe : Taste of Southern

The first frost doesn't have to be the end of your tomatoes! Preserving expert Phyllis Hobson offers dozens of delicious recipes for preserving and cooking with green tomatoes.

And no wonder, since few pleasures on this earth measure up to biting into a succulent, ripe homegrown tomato. They may be green, but they are culinary gold that you can spin into a surprising variety of preparations. Breading slices of green tomato in cornmeal and pan-frying them is a classic of the Southern repertoire, but for something delightfully different, consider using your green tomatoes in one of the following ways. Pickle them Since they are firm, green tomatoes hold up well in a vinegar brine. This recipe calls for a sweet and tart brine akin to the one used for bread-and-butter pickles, but any classic brine will do. Green cherry tomatoes are especially adorable when pickled, and can be used as garnishes for various cocktails instead of olives or pickled pearl onions. Aromatics like hot peppers, citrus peels, or ginger help punch up the flavor, like in this recipe from *The Messy Baker*. Use the final product on burgers, with cheeses, or on top of a block of softened cream cheese with crackers on the side for an instant appetizer. I also sometimes substitute a few green tomatoes in preserve recipes calling for ripe ones, like this tomato and summer squash chutney. Toss them into sauces and stews Though tomatillos are in the same plant genus as gooseberries and are different botanically from tomatoes, they do perform similarly when simmered. Chop them up and add them to chunky soups or stews, such as this South Indian dish called *Thakali Masiyal*. This one from *Jolene George* is a favorite, and perfect for late summer dining. Fill a pie with them Tomatoes are technically a fruit, so why not? You can either use only green tomatoes, or mix them with some firm baking apples. It calls for lining the pie tin with bacon fat, which is brilliant in its own right. Get saucy for pasta Who says that ripe red tomatoes should have all the fun? Green tomatoes will break you out of your red sauce rut. This recipe calls for common pantry staples, so as long as you have green tomatoes on hand, you can pull it together for a fast weeknight dinner. Afterwards, go outside to take in the early evening sun setting on the horizon, and dream of the tomatoes—both red and green—to come next summer. She is staring down a bumper crop of green tomatoes.

Chapter 2 : 9 Great Ways to Use up Your Unripe Green Tomatoes | Allrecipes

You'll find everything from green tomato preserves and pickles to mincemeat, croquettes, omelets, sweet and savory pies, casseroles, salads and salad dressings, a cake with green tomato filling, classic fried green tomatoes, and more.

I had never tried fried green tomatoes until a few years ago. I watched the movie as a kid and never realized they were a real thing. Well, my husband was in utter shock that I was from the south and had never had fried green tomatoes. But did you know that you can do a lot more with green tomatoes than just fry them? Here is a collection of 57 green tomato recipes that you should try: Green Tomato Pickles If you like pickles, then you will probably want to try these green tomato pickles. The recipe looks pretty similar to that of a bread and butter pickle. They use other spices and vegetables to liven it up a bit as well. Cucumber and Tomato Gazpacho This is a super light recipe that would be great any time of year. Not to mention, it is also really quick to make. According to the recipe, you should be able to have this dish on the table in a little over 20 minutes. It allows you to use your harvest in a healthy fashion. So as soon as I saw this sandwich, my mouth instantly began watering. It looks delicious and seems pretty simple to make as well. I think they are some of the most delicious sandwiches. They may not be the most traditional way to use green tomatoes, but they sure do look delicious. Green Tomato Enchilada Sauce Do you like enchiladas? I am a huge fan of Mexican cuisine in general. Which is why this recipe sparked my interest. Green Tomato Cake At first glance, this cake reminded me of carrot cake. That peaked my interest because I love carrot cake. Green Tomato Bread This green tomato bread is another non-traditional way to use green tomatoes. The ingredients are simple and it looks easy to make as well. Green Tomato Pasta Salad When summer time rolls around one of my favorite parts of it are all of the fresh ingredients. One of my favorite things to do with those fresh ingredients is to make pasta salad. But instead of the pasta salad being made with regular red tomatoes, they twist it up by throwing green tomatoes in the mix. I have three boys and two of them are extremely picky eaters. Then I stumbled upon this recipe and got so excited for the next time my kids ask for grilled cheeses. The recipe looks super simple to make as well. Which is why this green tomato chutney is one you should definitely try. It contains ingredients like green tomatoes obviously , apples, raisins, nuts, brown sugar, and vinegar. If you think so, then you might want to make that dance happen soon. Green Tomato Bread You may have never heard of green tomato bread, but let me warn you it looks delicious. They show it here with powdered sugar which is super exciting to me. Green Tomato Jam It is not uncommon to use vegetables in jellies and jams. One of my favorite jellies is green pepper jelly. It tastes so good with crackers and soft cheese. Green Tomato Chili I love chili on a cold day, and I also love to vary my chili recipes because after a while certain things get mundane. It is definitely different and look delicious. There is something warm and comforting about it. Plus, it makes the bread the right amount of soggy from where it has absorbed the flavor of the soup. Which is why I think a lot of people will enjoy this soup. Not only is it in a bread bowl, but it also includes fresh ingredients like green tomatoes and basil. Fried Green Tomatoes with Dipping Sauce Fried green tomatoes are so crispy, crunchy, and good all the way around. This recipe seems to fit all of those qualities quite well. But it takes it up a notch or three because it provides a recipe for a delicious dipping sauce to go along with it. Green Tomato Pineapple Jam This jam recipe seems like a complex flavor pallet, but I like things like that. The sweetness of the pineapple should really compliment that tartness of the green tomato. I love the stuff! It goes well on almost any dish. Plus, I love the fact that this dish has no added sugar. I gave up sugar almost a year ago and have no intentions of going back to it now. But I think what I love the most is that Mexican food is delicious, but not complicated. So I feel certain that even though this sauce appears very easy to make, it is also jam packed with flavor. It is apparently a great way to use up all of your green tomatoes. However, it also packs quite a flavorful punch. Plus, it appears super simple to make as well. What more could you want? Pickled Green Tomato Salad If you are familiar with the process of making pickles, then you are already half way through this recipe. It appears very easy to make. But I love how it adds some heat in the recipe with the ingredients of jalapenos and other spices. It looks like a party in your mouth. Basically, they make oven fried green tomatoes. Then she makes a delicious balsamic glaze to accompany the dish. Finally, she stacks the

fried green tomatoes, mozzarella cheese, and basil leaves. Then tops it all with a balsamic glaze. Sounds good to me! Our favorite snack is tortillas chips the homemade kind and yummy homemade salsa. Now, it appears we have a new recipe to try that looks delicious and has a little spice too! Green Tomato Cake with Brown Butter Icing Before you begin to look at me too funny, keep in mind that genius people have come up with some really different, interesting, and tasty ways to utilize their green tomatoes. So we are clear, this is one of those times. This cake looks delicious and with that glaze, well, it has me drooling. Pickled Green Cherry Tomatoes We grow cherry tomatoes every year. The first year it was intentional. Green Tomato Soup This is another delicious recipe for green tomato soup. Which is why I think it is a good go-to recipe. It not only sounds good, but it also appears to be very simple to make as well. I love how it requires only a minimal amount of ingredients. So if you are looking for a frugal way to preserve your green tomatoes, then you might want to glance at this recipe. Green Tomato Pie This recipe reminds me a lot of an apple pie. The only difference is they substituted the apples for green tomatoes. Fried Green Tomato Sliders Who knew that there were so many different ways to use green tomatoes? I think they are neat little sandwiches that are good for quick dinners and snacks too. So since I love fried green tomatoes and sliders, this is the ultimate combination in my opinion. However, I love hot dogs if I can cover them up with quality ingredients like this relish. If you love relish, then this recipe might be of some interest to you as well. Green Tomato Jam This jam recipe is a little different from some others mentioned. It has vanilla and ginger in it as well. Which should make for an interesting flavor combination. It could become your new favorite. Which makes him happy because he loves it too. So chow chow is good for more than just slapping on a hot dog. It is also great with a fresh pot of pintos and a slice of cornbread too. Green Tomato Ketchup I love the idea of common household items served up with a twist. This is why I love the idea of green tomato ketchup. Plus, I love the idea that she shows you how to make and can it yourself. That way you can have green tomato ketchup all year long, if you wish. Roasted Green Tomato Salsa I love green salsa. I actually use to not love it at all.

Chapter 3 : - 52 Great Green Tomato Recipes! by Phyllis Hobson

52 Great Green Tomato Recipes has 1 rating and 1 review. Arlian said: It's hard to find a lot of recipes for green tomatoes. Technically, many of these r.

Lay the sliced tomatoes on a foil-covered baking sheet or simply lay foil on your counter and generously add salt, pepper and a pinch of sugar to each one. Pour the canola or peanut oil into your skillet to a depth of one inch, and turn your heat to high. Use a cooking thermometer to make sure you bring your oil up to degrees. Meanwhile, in a paper sack or gallon freezer bag, mix the flour and cornmeal. In a bowl, mix the egg with a fork, then pour in the buttermilk and mix. I usually do all of my tomato slices before moving on to the next step. This is because of the liquid that comes to the surface because of the salt and sugar. Shake off the excess. Slowly lower the battered tomatoes into the oil -- I usually put in about six at a time. Covering them will cause the crust to soften and become soggy. Stacking them will cause the ones on the bottom to become soggy. Wait a minute or two for the oil to return to degrees, then put in another batch of battered green tomatoes. Before you serve them, salt the fried green tomatoes again. Believe me, they really do need a second salting for flavor. Some people like to eat them with ranch dressing. I like to eat them with sour cream -- or just as they are! Answers to Frequently Asked Questions Frying green tomatoes is an art. Do you really need to add sugar to the tomatoes? Green tomatoes are very acidic, and the sugar will balance that tartness and give them a wonderful depth of flavor. Why do you need to "double dip" the tomatoes? Most recipes for Fried Green Tomatoes say to dip them only once. Green tomatoes will extrude juices when frying. Why is the temperature of the oil so important? Frying is an art. Of all the cooking techniques, I really believe that frying is one of the most difficult. If your oil is not hot enough, you end up with odd-looking tomatoes. Well, I believe "everything in moderation. Every once in a while, fried foods are delicious! Enjoy this fantastic Southern dish! How do I store fried green tomatoes overnight without them getting soggy? Storing them will cause them to become soft. However, there is another option: Lay them on a baking sheet and put into a degree oven for about 12 minutes or so. This will crisp them again so they can be served.

Chapter 4 : | Cooking Light

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This quick and easy dish is great as an appetizer, snack, or as a side to your main meal. The last time I cooked some, they were just a bit too tart for my personal liking. Mama added sugar to just about all the vegetables she ever cooked. I had tried for weeks to do this recipe. My tomatoes would start to ripen before I could get around to it, or they would just turn ruby red all together. Perhaps I just had to be in the right mood to do them. These turned out fabulous. You want to use tomatoes without any pink or red color to them. Look for really firm, green, tomatoes for the best results. Place them on a cutting board, slice off both ends and discard. Slice the remaining tomato into thick slices. The salt will help pull water out of the tomatoes which will aid in the frying process. Set aside for about 15 minutes. I like to use these leftover trays from my Chinese Food takeouts. Turns out, they work great for a quick and easy dredging station. I used self-rising but all-purpose will probably work just as well. Spread it out evenly. Adding the salt helped to pull moisture out of the tomatoes. I prefer to season my tomatoes directly instead of adding it into the flour or cornmeal. Also, seasonings have a tendency to burn as the breading cooks, which could give it a somewhat off taste. I learned that from the Food Network so it must be true right? Mama added a little sugar to just about everything she cooked so I come by it naturally I suppose. Salt, Sugar, Black Pepper. You can thank me later. Smile 😊 Ready to start the dredge process? Place a slice in the flour. If using your fingers, remember to use one hand for dry ingredients and the other hand for wet ingredients. It will keep you from getting a paste buildup all over your hands. The tomatoes are naturally moist so the water from them will help the flour to adhere to them. Note that the flour will stick easily to the wet sides, but not so much to the outside skin of the tomato. Use your fork to gently toss the cornmeal over the tomato. Coat it good all over. Flip the slice over and do the same to the other side. Shake it gently as you lift it up and place it back on the wire rack. Once you get them all on the wire rack, just let them sit for about 10 minutes longer. This will help keep the coating on even better. If only it could talk. I started out with a cold burner and turned it up to just about one notch above medium heat. As you begin to fry and cook, you learn what the best settings are for your particular stove. They will vary, one stove to the next, so learn what works best for you. Let the oil heat up with the pan. This will not only give it some added flavor, it will also help add some color to the browning process. From my experience in working at the seafood restaurant, new oil has to become a little used before it starts adding a pretty brown color to the food. We would drain out all the old oil, clean out the bottom of the fryer, then refill it with a little of the old oil after running it through a filter. If the sides are touching, they will stick together, so give them some space. As the oil heats up, drop in just about 2 drops of water. Of course the best thing is a thermometer if you have one of those. And, if you have little ones in the house, keep them away from the stove at this time. I know they are curious, but grease gets extremely hot and pops a lot. This friendly public service announcement has been brought to you by Taste of Southern® home of great southern cooking. Seriously though, watch the pan as close as possible at all times. You want to turn them over before they burn, but not before they brown on the bottom side. The pan will have its hot spots, usually around the center, so watch it carefully. A fork seems to work great for this. Just a gentle flip with the fork is all you need. Yep, I did just that myself a few days after I cooked these up. I just wanted a little something to dip them in and whipped up something real fast. Who knows, we may be able to do so one day. It takes about 3 weeks to make them but I happen to love them. For this sauce, I just chopped up about one of the pickles and added about a teaspoon of the pickle juice to make my pink sauce. Experiment with what you have and let us know how it turns out. Next time, I may try some sort of buttermilk ranch style dressing. They were awesome, even if I must say so myself. And, I just said it!

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Chapter 6 : Canning Recipe – Green Tomato Jam

52 Great Green Tomato Recipes! by Hobson, Phyllis. Pownal, VT: Storey Communications, Soft Cover. Very Good+/No Jacket. 31 pp. Stapled wraps are tight, with slight rubbing on cover.

Chapter 7 : 57 Fresh & Easy Green Tomato Recipes You'll Want to Make Tonight

This recipe calls for common pantry staples, so as long as you have green tomatoes on hand, you can pull it together for a fast weeknight dinner. Afterwards, go outside to take in the early.

Chapter 8 : World's Best Recipe for Fried Green Tomatoes | Delishably

To make this shelf stable, I follow rather strictly the ratio of fruit/onion, sweetener and acid -- vinegar plus lemon in this case -- called for in my favorite recipe for green tomato chutney, in my well-worn edition of "Stocking Up," published by the Editors of Organic Gardening (Rodale Press).

Chapter 9 : Best Fried Green Tomatoes Recipe - calendrierdelascience.com

This recipe was inspired by all our fresh garden tomatoes and herbs. In summer, I grill the chicken with some Italian seasonings and a bit of garlic powder, but on rainy days or in winter, I cook it on the stovetop.