

TomatoFest 2010 Second Place Recipe

GREEN TOMATO APPLE PIE

2 9-inch pie crusts
3 cups sliced green tomatoes
1 large Granny Smith apple, peeled and diced
1 tablespoon lemon juice
½ cup sugar
½ cup light brown sugar
2 tablespoons flour
1 teaspoon cinnamon
½ teaspoon salt
4 tablespoons butter
1 teaspoon sugar

1. Toss tomatoes and apples in a large bowl with lemon juice.
2. Add sugar, flour, cinnamon and salt. Mix well.
3. Put one pie crust in 9" pie pan.
4. Spread ½ of the mixture into the pie crust and dot with 2 tablespoons of butter
5. Spread the other ½ of the mixture on top and dot with 2 tablespoons of butter.
6. Cover with the top crust and crimp the edges with the tines of a fork. Cut slits in the top of the crust for steam to escape.
5. Bake at 425° F for 15 minutes. Then reduce heat to 350° F and cook for another 45 minutes. In the last 15 minutes of baking time, sprinkle pie crust with 1 teaspoon sugar.
6. Cool slightly before serving. Best when served warm.

From the kitchen of Elizabeth Koenig (Owasco)