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Savory Green Tomato Pie

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Here is a savory green tomato pie recipe (from Colleen):

7 Large Green Tomatoes

2 TBS. Lemon Juice

1 tube Ritz Crackers (crumbed)

1 cup bread crumbs

1 stick butter

salt and pepper to taste (1/2 tsp. salt and 1 tsp pepper)

1 TBS Brown Sugar

Slice tomatoes about 1/2 inch thick and layer in a glass baking dish. Sprinkle tomatoes with lemon juice, then brown sugar and salt and pepper.

Mix the bread crumbs and cracker crumbs together in a pan with the butter. Stir constantly and melt butter and brown lightly the crumbs. Sprinkle this over the top of the tomatoes.

Bake at 325 until tomatoes are tender but not mushy. (About 25-35 minutes) May take longer depending on how green the tomatoes are.

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