

Worth waiting for...



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For All Stoves & Grates



20.22



USES FOR GREEN TOMATOES

GREEN tomatoes, caught by early light frost, must be brought indoors. If they are mature and just about to turn colour, they will ripen at cool room-temperature, spread out on shelves in a shed or pantry, or lined up on a window-sill. But immature green tomatoes will not ripen and are likely to rot if kept very long. It is best to cook or pickle these soon after picking. I learned in America (from the U.S. Department of Agriculture) that green tomatoes are delicious cooked in some of the red tomato recipes. For instance:

Broiled or Baked

Wash them and cut in halves across; place cut-side up in a baking dish, brush with a little melted butter or bacon-fat, sprinkle with pepper and salt, and sugar to taste, and put under hot grill, or into moderate oven (375 degrees) until cooked and tender, about 1/2 hour. If using grill, have the tomatoes about 2 1/2 inches from the flame, so as to cook properly. During the last few minutes they may be sprinkled with fine bread-crumbs, grated cheese, or wheat-flakes. The sprinkling of sugar is a good tip.

Scalloped Green Tomatoes

Green peppers are in the shops now, and are good included in this dish. Chop up green tomatoes to make 4 cupfuls, and combine with 1/4 cup minced onion, 2 tablespoons minced green pepper (if desired); 1 teaspoon salt; a shake of pepper, and a tablespoon of sugar. Place in a baking dish a good layer of this mixture, then a layer of soft bread-crumbs, dotted with a little butter or fat (bacon-fat is nice). Repeat the layers till all used up, finishing with crumbs; dot over with more fat and bake in moderate oven (375 degrees) for 30 to 45 minutes. For the last 10 minutes, 1/2 cup of grated cheese may be sprinkled over the top.

For Breakfast

Slice green tomatoes thickly, and fry, with the breakfast bacon. Some people flour them lightly first.

Baked with Meat

Green tomatoes are very good halved crosswise and baked with a roast joint of meat, like potatoes. Just sprinkle lightly with sugar, salt and pepper.

In Stews

Green tomatoes cut in thick slices and added to a beef or mutton stew give a new and good flavour.

With Curry

This is a recipe using left-over meat. Chop an onion or two and fry in 3 or 4 tablespoons of good dripping. Add about a dessertspoon of curry powder, a little salt, a dash of sugar, and stir well. Add about 4 cupfuls of sliced green tomatoes, cover, and cook gently until tender. Then stir in 3 cups of chopped, cooked

meat, and heat thoroughly. If the mixture is too thick, thin it slightly with meat-broth, gravy or water. Serve with boiled rice or macaroni.

Green Tomato Pickle

One quart vinegar; 6lb. green tomatoes; 3lb. onions; 1/2 pint golden syrup; 2 tablespoons curry powder; 1 teaspoon spice; 1 teaspoon cayenne pepper; 2 tablespoons salt. Cut up tomatoes,

QUINCE JAM

Peel and core the quinces. Cut the fruit into small pieces and weigh. Allow 1lb. sugar to each pound of fruit. Mix the sugar with the fruit and leave overnight. Cover the peels and cores barely with water, bring slowly to a hard boil, then boil gently till pink. Leave overnight. Next day strain this juice over the fruit and sugar, bring slowly to boil and boil fast for at least half an hour, stirring almost continuously; then more gently till a rich red colour and will set when tested.

sprinkle with salt, stand 6 hours. Strain, cover with vinegar, bring to the boil. Add onions and all spices and syrup. Simmer 1 hour and thicken with flour. Bottle hot.

Green Tomato Marmalade

Six pounds green tomatoes; 6 lemons minced, skins and all; 6lb. sugar. Slice tomatoes, add lemon, and a very little water. Cook 5 minutes. Stir in sugar, boil fast till it will set when tested.

Green Tomato Mincemeat

This is good used in a special cake recipe (below) as well as in mince pies. Be sure to seal thoroughly airtight—wax alone will not be safe. Combine all the ingredients and cook slowly until tender and slightly thickened. Stir frequently. Fill into hot jars. Makes about 3 quarts. About 26 medium-sized finely chopped green tomatoes; 9 or 10 medium, chopped and peeled tart apples; 1lb. raisins; 4 tablespoons minced candied peel; 1 tablespoon cinnamon; 2 teaspoons salt; 1/4 teaspoon each of powdered allspice and cloves; 2 1/2 cups each of brown and white sugar (may use all 5 of brown if desired); 3/4 cup vinegar and 1/4 cup lemon juice (or 1 cup vinegar); 2 cups water.

Mincemeat Cake

Blend together 2/3rds cup of shortening; 1 teaspoon vanilla and 2 tablespoons grated orange rind; add gradually 1 cup sugar and 1/3rd cup marmalade or jelly, creaming well after each addition. Add 3 eggs, one at a time, beating well after each. Sift together 2 1/2 cups flour; 1 1/2 teaspoons baking powder; 1/2 teaspoon baking soda and 1/2 teaspoon of salt. Add this to the creamed mixture a little at a time alternately with 3 cups of the tomato-mincemeat (above)—beginning and ending with the flour. Add lastly 1 cup of chopped nuts. Bake in loaf-pan in slow oven (325 degrees) for 1 1/2 hours approximately. Cool

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