

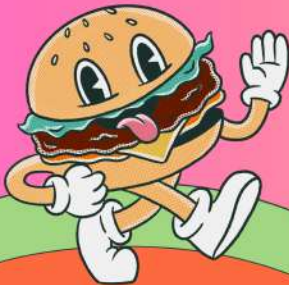


NC Summertime Recipes

CATEGORY

TOMATOES

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Recipes

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Green Tomato Bread

After eating in my restaurant or cooking from my cookbook, many people send me their own recipes. This recipe was one of those mailed to me.

3 eggs, beaten	1 ½ cups all-purpose flour
1 cup sugar	½ teaspoon baking soda
1 cup vegetable oil	1 cup chopped nuts
1 teaspoon salt	1 cup raisins, optional
1 teaspoon vanilla extract	
1 cup grated green tomato, drained	

Preheat oven to 350°. To the eggs, add the sugar, oil, salt, vanilla, and tomato. Blend in the flour, baking soda, nuts, and raisins. Pour the batter into 2 greased and floured loaf pans and bake for 1 hour.

Makes 1 loaf, 9 1-inch slices.

Stuffed Tomatoes

6 firm ripe tomatoes
1 pound lean ground turkey
2 tablespoons vegetable oil
3 tablespoons finely chopped
onions
1 cup finely chopped celery

1½ cups cooked rice
1½ teaspoons dried basil,
finely chopped
1 cup chopped tomatoes
4 tablespoons Parmesan cheese

Preheat oven to 350°. Cut the tops off the tomatoes and save them in the refrigerator for salad. Squeeze or scoop out the tomato seeds and reserve the juice. Sprinkle the insides with salt and invert the tomatoes to drain. Brown the turkey, drain the fat, and set aside. Heat the oil and sauté the onions and celery until done. Do not brown. Combine the turkey, rice, basil, chopped tomatoes, and reserved tomato juice. Stuff the whole tomatoes with the mixture. Place them on a shallow, oiled baking pan and sprinkle with the cheese. Bake for 50 minutes or until the tomatoes are soft but still firm. Serve hot.

Serves 6.



Tomato Cobbler

This is another old-fashioned dish that we have not forgotten.

5 cups firm ripe tomatoes

½ cup sugar

1 cup light brown sugar

2 tablespoons flour

¼ teaspoon salt

½ teaspoon ground ginger

½ teaspoon nutmeg

2 unbaked 9-inch deep-dish
piecrusts

½ stick cold butter, cut into pieces

Preheat oven to 375°. Dip the tomatoes in very hot water then cool and peel. Squeeze the seeds from the tomatoes and dice the flesh. Mix the sugar, brown sugar, flour, salt, ginger, and nutmeg. Put the tomatoes in one of the piecrusts and pour the sugar mixture over the top. Dot with the butter and lay the top crust over the filling. Bake until brown, about 50 minutes.

Serves 8.

Limas and Tomatoes

3 tablespoons bacon drippings or margarine

½ cup chopped sweet onions

1 small bag (10 ounces) frozen limas, cooked as directed

2 cans (14½ ounces each) stewed tomatoes, drained

Preheat oven to 350°. Heat the bacon drippings in a skillet and sauté the onions for 3 to 4 minutes. Stir in the limas and tomatoes and pour the mixture into a baking dish. Bake for 30 minutes.

Serves 6 to 8.

FIRE AND ICE TOMATOES

6 large tomatoes quartered
1 green pepper in strips
1 med. onion in rings
3/4 c. white vinegar
1 1/2 tsp. celery salt
1 1/2 tsp. mustard seed
1/2 tsp. salt
1 T. sugar
1/8 tsp. black pepper
1/4 c. water
1 cucumber thinly sliced

Place tomatoes, pepper and onion in a bowl. Combine vinegar, water and seasonings - bring mixture to a boil and boil hard 1 minute. Pour over veg. Chill. Add cucumbers before serving. Mix gently.

Charlene Miller

TOMATO PUDDING

2 c. tomatoes
1½ c. sugar
½ c. vinegar
4 c. bread crumbs
¼ tsp. pepper
¼ tsp. salt
½ tsp. basil
½ c. butter

Preheat oven to 300°F. Grease a two-quart casserole. Slice tomatoes and dice butter. Combine all ingredients in a mixing bowl. Pour into casserole, and mix thoroughly. Bake for one hour. Serves 6.

TOMATO SALAD WITH BACON, FETA & BASIL

In Honor of Wanda Sue Cheek

½ lb. bacon, fried/crumbled
2 T. extra-virgin olive oil
2 T. balsamic vinegar
1 lg. garlic clove, minced
1 tsp. Dijon mustard

½ tsp. herbes de Provence
Salt and pepper to taste
3 lbs. Roma tomatoes, quartered
4 oz. feta cheese, crumbled
½ c. basil

Fry bacon until crisp. Drain until cool, then crumble and set aside. Combine the oil, vinegar, garlic, mustard and herbes de Provence. Season with salt and pepper. Arrange the tomatoes on a serving platter and drizzle the vinaigrette over tomatoes. Sprinkle with the bacon and cheese. Garnish with basil leaves and serve.

TOMATO PIE

Glenda Vestal Chambers

Deep-dish pie crust

Onions, diced

Tomato

Bag of sharp cheddar cheese (approx.
2 c.)

Salt and pepper

1 c. mayonnaise

Several dashes of Texas Pete

Basil, chopped

Bake deep-dish pie crust until it starts to brown. Sprinkle a thin layer of diced onions on the bottom layer, then sliced tomato layer, fresh chopped basil, salt and pepper. Set aside. Mix a bag of sharp cheddar cheese (approximately 2 cups), mayonnaise and several dashes of Texas Pete. Layer on top of basil. Bake at 350° until cheese melts.

Tomato-Sherry Cocktail

Mix:

2 10 1/2 oz. cans beef consommé

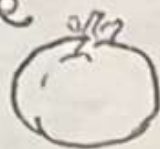
2 13 1/2 oz. cans tomato juice

1 cup sherry

Partly fill low glasses with ice
cubes.

Fill with cocktail mix.

Add quarters of lime.



Canned Tomatoes

When I was growing up canned tomatoes, when served as a side dish were seasoned with:

salt — pepper — butter
and

1 to 2 Tablespoons of sugar.

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GREEN TOMATO RELISH

1 peck green tomatoes	5 small onion
1 tsp. each black pepper, ground cloves, cinnamon	7 c. sugar
1/2 tsp. allspice and cayenne pepper	4 tsp. celery seed
1 c. salt	1 qt. vinegar
1 c. of mustard seed	

Grind tomatoes, add salt. Let stand overnight. Drain. Add onions and other ingredients. Boil for 15 min. and can.

Elbow-Lick Tomato Sandwich

Makes 6 big sandwiches

"Thank you for the wonderful sandwich I just ate. Bread, tomatoes, onion, corn and dressing were all so good! No dishes to wash, just my face." —Scarlett Howard

YOU MAY NOT BE UP for making the bread or the mayo just for this sandwich, but both recipes are suited for so many other things. The mayo is perfect with sweet potato fries, on a burger, or thinned out a little with buttermilk and mixed with fresh corn to make a dip. The bread is just a strong suggestion and recipe for those of you who are into making bread. What I *really* want you to do is eat tomato sandwiches as often as you can when tomatoes are juicy and at their best.

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| 1 tablespoon granulated sugar | 4 Cherokee Purple tomatoes, cut from north to south in ¼-inch-thick slices | 2 egg yolks |
| ½ cup red wine vinegar | 1 tablespoon salt | ¼ cup lemon juice |
| ½ cup warm water | 40 turns of a pepper mill, or 2 teaspoons black pepper | 1 clove of garlic, minced |
| 1 large red onion, peeled and sliced into ¼-inch-thick rings | | 1 teaspoon Dijon mustard |
| 1 loaf Sweet Potato Onion Bread (page 321) | Smoked Corn Mayo
Makes a scant 2 cups | 1 teaspoon honey |
| 1½ cups Smoked Corn Mayo | 3 ears of corn, blanched (page 220) | 1 teaspoon salt |
| | | ¼ teaspoon cayenne |
| | | 1 cup grapeseed or sunflower oil |

Make the mayo: Smoke whole ears of blanched corn for about 15 minutes over apple, cherry, or peach wood. You could do this on a low grill or using a stovetop smoker. You're looking for the corn to take on honey color in places; not all over, but in spots.

Cut it off the cob and transfer half of it to a blender. Add the yolks, lemon juice, garlic, Dijon, honey, salt, and cayenne. Blend till smooth. Slowly stream in the oil to emulsify. Transfer the mayo to a bowl and stir in the remaining corn. Refrigerate in a sealed container for up to 5 days till you're ready to use.

Make the sandwich: At least 2 hours before you want to eat your sandwich, dissolve the sugar in the vinegar and water. Stir in the onions and let them pickle.

Preheat the oven to 350°F and drain the onions. Slice the loaf of bread through its equator and slide it, cut-side up, into the oven to toast. Bring it out and slather the cut sides with Smoked Corn Mayo. Then put down your first layer of tomatoes. Season those with salt and pepper and follow up with 2 more layers of the same. Top with a layer of the red onion, and cap that sandwich with its top. Slice it into individual portions and serve with lots of napkins.



Tomatoes in Jars

Makes 9 pints or 4½ quarts

I CALL THESE TOMATOES IN JARS because to equate them with tomatoes preserved in aluminum cans would be misleading. “Canning” tomatoes, as we call preserving them here, is just about the most rewarding and useful thing you can do all summer. I’m obsessed with it. The way home-canned tomatoes taste next to those that have been sitting in a can for God knows how long is motivating all on its own. Tomatoes you preserve yourself also have less sodium and fewer preservatives and none of the scary stuff that leaches out of aluminum cans.

There are two schools of thought when it comes to canning tomatoes. A lot of people recommend paste tomatoes. These are varieties like Roma, Amish Paste, and San Marzano. They are obvious candidates because they are meaty, not juicy, and have a high acid content. But I’m a fan of including tomatoes I enjoy eating raw. Yes, you will end up with jars that have a lot of tomato juice in them, but I like that. It tastes good. So for what it’s worth my favorite combination is half Amish Paste, half Cherokee Purple. If you’re able to put these together, it’ll feel spiritual.

The recipe here is for preserving moderately seasoned, barely cooked tomatoes in a sealed glass jar. That’s the way the country cooks of Eastern Carolina did it. Those jars rarely turned into spaghetti sauce. Instead, they became the base recipes for things like Tomato Chicken Macaroni (page 268) and Tomatoes and Rice (page 269).

10 pounds tomatoes of your choice	½ cup plus 1 tablespoon lemon juice	3 tablespoons salt 3 tablespoons granulated sugar
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Note: You can use whatever size jar you like here, but I recommend wide-mouthed jars over their narrow-mouthed brethren for just about everything but storing toothbrushes.

Bring a large pot of water up to a rolling boil and set up an ice bath nearby. Make a slit in the bottom of each tomato with a knife, and drop about 5 tomatoes at a time in the boiling water. Let the water come back to a boil and cook the

tomatoes for about 45 seconds, or until you see their skins start to split. Using a slotted spoon or spider, transfer the tomatoes to the ice bath. Follow up with the other remaining tomatoes.

Peel the tomatoes and discard the skins. Cut each tomato into quarters and cut out the white, starchy core. Transfer the cored and quartered tomatoes to an 8- to 10-quart heavy-bottomed pot. Bring the tomatoes up to a boil and skim off any scum that rises to the surface.



Meanwhile, sterilize your jars according to the instructions on page 16, and put 1 tablespoon of lemon juice, 1 teaspoon of salt, and 1 teaspoon of sugar per 1 pint of tomatoes in the bottom of each jar. If you are using quart jars, you’ll need to double those amounts.

Once the tomatoes have been at a rolling boil for about 3 minutes, fill the hot jars with hot tomatoes. Put the lids on and process in a hot-water bath (page 16) for 10 minutes.

Sources

Seafood Recipes

Green Tomato Bread, page 84

from Mama Dip's Family Cook Book by Mildred Council (call number NC 641.59756 M263)

Stuffed Tomatoes, page 147

from Mama Dip's Family Cook Book by Mildred Council (call number NC 641.59756 M263)

Tomato Cobbler, page 240

from Mama Dip's Family Cook Book by Mildred Council (call number NC 641.59756 M263)

Limas and Tomatoes, page 260

from Mama Dip's Family Cook Book by Mildred Council (call number NC 641.59756 M263)

Fire and Ice Tomatoes, page 13

from Rx for Good Eating – Recipes from the Bowman Gray Guild 1966 (call number NC 641.59756 R987)

Tomato Pudding, page 33

from RECIPES from RUFUS by Helen Haft Goldstein (1982 NC Mother of the Year) (call number NC 641.59756 R297)

Tomato Salad with Bacon, Feta, and Basil, page 61

from Ramalicious: A Collection of Recipes by Starmount High School, Class of 1970 (call number NC 641.59756 R165)

Tomato Pie, and Basil, page 177

from Ramalicious: A Collection of Recipes by Starmount High School, Class of 1970 (call number NC 641.59756 R165)

Tomato-Sherry Cocktail, page 15

from The Now and Then Cookbook for Beth who asked questions and for Robin and Tracy, Robbie and Sarah, Shevonne and Stephanie, and maybe others of their generation? and for members of the family – a family cookbook by Barbara Cushman of Durham, NC (call number NC 641.5973 C986)

Canned Tomatoes, page 97

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Green Tomato Relish, page 4

from Kitchen Kapers by The Women of Raeford and Hoke County (call number NC 641.59756 K62)

Elbow-Lick Tomato Sandwich, page 262

from Deep Run Roots: Stories and Recipes from My Corner of the South by Vivian Howard (call number NC 641.5975 H852D)

Tomatoes in Jars, page 264

from Deep Run Roots: Stories and Recipes from My Corner of the South by Vivian Howard (call number NC 641.5975 H852D)