

# Green Tomato Harvest Pie

**This green tomato pie is a more traditional style green tomato pie. It does have apples in it, so it is also a style of apple pie, but has a little more bite to it.**

- 6 Medium tart apples (like Granny Smith), peeled, cored and cut into 1-inch chunks.
- 4 Medium firm green tomatoes, peeled, cored and cut into 1/2-inch chunks.
- 3 Tbs Dried currants
- 1 Cup Brown sugar
- ½ Cup Flour
- 1 Tsp Ground Cinnamon
- ¼ Tsp Ground Cloves
- ¼ Tsp Ground Nutmeg
- ¼ Tsp Salt
- 2 Tbs Rum or Brandy (optional)
- 3 Tbs Butter, cut into small chunks
- Enough pie dough crust for a double 10-inch pie crust

## **Preheat oven to 400 degrees**

Cut up enough apples and green tomatoes to make 3 quarts of chunks. Add currants to the apple and tomato mixture. In a separate bowl, combine brown sugar, flour, spices and salt and rub together with your hands to blend evenly. Toss the dry ingredients mixture with the fruit mixture.

Divide pie dough in unequal halves. Roll the bigger half to be 1/2-inch thick. Fit it into the bottom of a 10-inch deep-dish pie plate and trim the edges.

Roll excess dough with remaining dough into a rough rectangle about 1/8-inch thick. Cut in strips as wide as you prefer.

Fill the bottom crust with apple and green tomato mixture. Sprinkle rum or brandy, if desired, over the top then dot with butter. Cover crust with pastry strips in a window pane patten. Sprinkle with a little sugar, if desired. (The pie also can be covered with cut-out pastry, with a full pastry crust or a crust of some other design.)

Bake for 10 minutes at 400 degrees. Lower heat to 350 degrees and cook 40 minutes or so, until the top is light brown and the filling is bubbly. Remove from oven and let it cool for an hour or so (this will make it easier to slice).

## **Serves at least 8**

### Serving Tips:

- Serve hot or cold
- Top with ice cream or cool whip
- Top with slice of sharp Cheddar Cheese
- Top with Hot Butter Rum Sauce