

Southern Style Green Tomato Pie

This a recipe for Green Tomato Pie that has somewhat of a southwestern flare. Notice the unique and spicy crust. Also, there is no sugar in this recipe, so it goes a little bit astray of what most folks expect of pie.

Crust:

2 Cups	Grated raw potatoes (about 1 large baking potato)
½ Cup	Grated raw carrots
1	Egg, beaten
3	Green onions, minced
1 Tbs	All-purpose flour
	Freshly ground black pepper to taste

Preheat oven to 375F. Using your hands, squeeze any excess liquid out of the potatoes. Add the carrots and onions. Season the mixture with the pepper and sprinkle with the flour. Stir in beaten egg. Coat a 10-inch baking pan with non-stick vegetable spray. Pat potato mixture across bottom and up sides of 9 or 10 inch pie pan. Bake 40 minutes or until brown and crusty. Set aside to cool slightly.

Filling:

1	Medium-sized onion, chopped
1 Tbs	Olive oil
4 Cups	Green tomatoes, thinly sliced
½ Tsp	Dried Thyme (or 2 tsp fresh Thyme, chopped)
½ Tsp	Salt
2 Tbs	Water
1/8 Tsp	Cayenne Pepper (or to taste)
2	Eggs, lightly beaten
1 Cup	Milk
1 ½ Cups	Grated Cheddar cheese
1 Tbs	All-purpose flour

Decrease oven temperature to 350F. Heat Olive oil in a large non-stick skillet. Saute onions until transparent but not browned. Add green tomatoes. Thyme and salt. Stir and cook until tomatoes are soft, about 5 minutes. Add water and allow to steam, stirring occasionally for 5 minutes. Remove from heat and set aside uncovered.

Next, beat eggs and milk together. Toss flour and grated cheese together in a separate bowl. Sprinkle a third of the cheese and flour mixture across potato crust. Add the green tomato mixture to crust and top with remaining cheese and flour mixture. Pour milk and egg mixture over top. Bake 30 minutes or until brown and crusty on top.

Makes 6 servings