



## UCCE Master Food Preservers of El Dorado County

311 Fair Lane, Placerville CA 95667

Helpline (530) 621-5506 • Email: [edmf@ucanr.edu](mailto:edmf@ucanr.edu) • Visit us on Facebook!

It is end-of-season for our gardens. Before you pull out all your tomato plants, consider preserving some of those green tomatoes. Green cherry tomatoes make great pickles for relish trays or as a replacement for olives in a cocktail. Slice larger green tomatoes and pickle them and then fry them for a tasty winter treat! There are several relish recipes using green tomatoes such as Chow-chow, Piccalilli, and Green Tomato Hot Dog Relish. Also, green tomato chili sauce or Salsa Verde. One of our favorites is Green Tomato Pie Filling. It tastes like apple pie!!!

### **RECIPE: Green Tomato Pie Filling (Mincemeat)**

**Yield 7 quarts**

- 4 qts chopped green tomatoes
- 3 qts peeled and chopped tart apples
- 1 lb dark seedless raisins
- 1 lb white raisins
- ¼ cup minced citron, lemon or orange peel
- 2 cups water
- 2 ½ cups brown sugar
- 2 ½ cups white sugar
- ½ cup vinegar (5%)
- 1 cup bottled lemon juice
- 2 Tbsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground cloves

Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened (about 35 to 40 minutes).

Fill hot jars with hot mixture, leaving ½" headspace. Remove air bubbles and adjust headspace if needed. Wipe jar rims clean. Place lids and rings on jars, tightening rings finger tight. Process 15 minutes in a boiling water bath canner for pints and quarts, adjusting for altitude.

NOTE: This recipe may be cut in half.

Source: USDA Complete Guide to Home Canning and Preserving, 2009 Revision

Besides pie, the filling is really good in this quick bread recipe.

### **RECIPE: Mincemeat Nut Bread**

**Yield: 2 loaves**

- 3 cups all-purpose flour
- 1 ½ cups sugar
- 2 tsp baking soda
- 1 tsp each: ground cloves, cinnamon, nutmeg and salt
- ½ tsp double-acting baking powder
- 2 cups green tomato pie filling
- ⅔ cup canola or vegetable oil
- ½ cup apple juice
- 3 eggs, slightly beaten
- ½ cup chopped nuts

Heat the oven to 350° F. Grease two (8x4") loaf pans. In large bowl, mix flour, sugar, baking soda, spices, and salt and baking powder. Stir in remaining ingredients except nuts. Do not over mix. Stir in nuts. Divide batter between loaf pans. Bake 50 minutes to 1 hour or until toothpick inserted in center comes out clean. Cool in pans on wire rack 10 completely.