

Relish green tomatoes in mincemeat pie filling or fried

See related story on fried green tomatoes on Taste front.

GREEN TOMATO MINCEMEAT PIE FILLING

- 12 firm green tomatoes
- 12 tart apples (preferably Rhode Island Greenings, Winesaps, or Granny Smiths)
- 1 lime
- 1 pound raisins
- 1 pound currants
- 1 pound candied mixed fruit (e.g. citron, orange, cherries)
- 2 cups sugar
- 1½ cup molasses
- 1 cup cider (or ½ cup vinegar and ½ cup water)
- 1 teaspoon cinnamon
- 1 teaspoon allspice
- 2 teaspoons ground cloves
- 1 teaspoon salt
- ½ pound butter

1 cup rum (or brandy or cream sherry)
Quarter and core apples, tomatoes and lime. Do not peel. But fruits through coarse blade of meat grinder or process in food processor to pea size.

In large kettle, preferably not aluminum because that metal darkens apples, combine fruits and their juice and all the other ingredients except butter and rum. Bring to a

boil slowly, then simmer two hours, stirring every 10 minutes.
Remove mixture from heat, add butter and rum, and stir thoroughly. Fill clean, sterilized preserving jars (pint jars for eight or nine-inch pies or quart jars for 10-inch deep-dish pies). Seal and process according to up-to-date directions from jar manufacturer. Or place in plastic containers and store in freezer. This mincemeat is good as a sauce over ice cream or as sandwich

filling.
Recipe submitted by Frances Gibson of Farmington Hills.

FRIED GREEN TOMATOES

6 to 8 green tomatoes
flour
salt and pepper
fat or oil for frying
Wash tomatoes and cut into ½-inch slices. Roll in mixture of flour, salt and pepper and fry slowly in fat or oil until browned. Frances Gibson prefers to add a pinch of sugar to the basic recipe. She fries them in a combination of ½ butter and ½ corn oil. Sometimes she sautés a little diced celery and green pepper with the tomatoes "for color." Or, you can fry plain unbreaded tomatoes, if you prefer.
Renaida Tomlinson of Plymouth uses very little butter in an iron skillet.
Recipe from "Culinary Arts Institute Encyclopedia Cookbook."

Crunchy bread and butter pickles worth the work to make

See Larry Janes' column on Taste front.

BREAD AND BUTTER PICKLES

About six pounds immature

pickling cucumbers
½ cup plus 2 Tablespoons pickling salt
3 trays of ice cubes
2½ cups distilled white vinegar

with a five percent acid strength
1½ cups cider vinegar with a five percent acid strength
4 cups sugar
1 head fresh dill
2 Tablespoons mustard seed
1 Tablespoon celery seed
1½ teaspoons ground ginger
1 Tablespoon white pepper-

corns
1 pound sweet onion, sliced
Wash the cucumbers. Trim off ends. Cut cucumbers no more than ½-inch thick, (the thinner the better) making about four quarts. Layer the cucumbers slices and salt in a large glass baking dish, or preferably crock. Cover with ice cubes.

Allow to stand for three hours in the refrigerator or until cucumbers are very crisp and cold. Keep adding more ice, if needed. Drain well. Meanwhile, combine the vinegar, sugar, dill, mustard seed, celery seed, ginger and peppercorns in an eight-quart non-reactive kettle or stock pot. Bring this mixture to a boil. Boil 10 minutes. After 10 min-

utes, add well drained cucumbers and onions. As soon as this mixture returns to a slow boil, pack pickles into eight, hot pint sized jars filling within ¼-inch of top. Wipe the jar rim; adjust the lids. At this point, the pickles can be refrigerated. If further canning is desired for longer storage, process the sealed jars in a boiling water bath for 15 minutes.

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El Tesoro tequila making a splash

See related story on tequila on Taste front.

BANANA MARGARITA

1¼ shot El Tesoro Plata
1 shot Triple sec
¼ shot creme de Banana li-

queur
Splash of sour mix or lime juice
¾ of one ripe banana
Put ingredients in a blender. Add ice and turn on blender in short bursts until ice is crushed.
Created by Joe Passey at Chi-mayo in Pontiac.

MARGARITA MAGNIFICO

1½ ounces El Tesoro Plata or Muy Anjo
½ ounce Cointreau or Triple Sec
1 ounce fresh lime juice
Chill a martini or champagne

glass. Moisten the rim with a quartered lime; spin the glass in a plate filled with coarse salt. Put the tequila, Cointreau or Triple Sec in a cocktail shaker or lidded container with cracked ice. Shake the margarita ingredients; strain into the glass and garnish with a slice of lime.

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Instructor Mary DiPaolo is the owner of MarkeTrends, a marketing information management and research firm in Northville. She is also a syndicated newspaper columnist and popularly-demanded speaker on marketing topics of interest to professional groups and associations.

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to keep it open, very difficult..."
Anonymous