Ali's Green Sauce

"This creamy sauce - made from fresh avocado, tomatillos, sour cream, and seasonings - is extremely similar to a very well-known Mexican restaurant's sauce. Serve with salsa and tortilla chips. Better double the recipe because this dip goes fast!"

INGREDIENTS:
3 avocados, peeled and pitted
3 green tomatoes
4 fresh tomatillos, husks removed
3 cloves garlic, peeled
2 jalapeno peppers, seeded and halved
5 sprigs fresh cilantro
1 1/2 cups sour cream
salt to taste

DIRECTIONS:
1. Place tomatoes, tomatillos, garlic, and jalapenos in a saucepan, and add enough water to cover. Bring to a boil, and cook for 15 minutes, or until vegetables are tender. Remove from heat, drain, and allow to cool.
2. Place avocados, the cooked vegetables, sour cream, and cilantro in a blender or food processor, and blend until smooth. Season to taste with salt. Cover, and refrigerate until ready to serve.

Easy Southern Fried Green Tomatoes

"Cornmeal-coated green tomato slices are fried until crisp and golden. They're perfect as a southern appetizer or for a unique take on a classic B.L.T."

INGREDIENTS:
waxed paper
2 large eggs
2 tablespoons water
1 cup all-purpose flour
1 cup yellow cornmeal
sea salt to taste
black pepper to taste
2 lbs green tomatoes, sliced
1 cup canola oil for frying

DIRECTIONS:
1. Line a baking sheet with waxed paper.
2. Beat eggs and water in a shallow bowl. Place flour and cornmeal in 2 separate shallow bowls. Season cornmeal with salt and pepper.
3. Dip each tomato slice into flour, then dip into egg mixture. Press tomato into cornmeal mixture, shaking off excess. Transfer tomato to prepared baking sheet. Repeat with remaining tomato slices, arranging tomatoes in a single layer.
4. Heat about 1/4 inch canola oil in a large skillet over medium heat until oil begins to shimmer. Fry tomatoes in batches until golden and crisp, 3 to 4 minutes per side. Drain on paper towel-lined plates. Repeat with remaining tomatoes.
**Green Tomato Bread**

"Green tomatoes are the star ingredient in this savory and sweet quick bread. Serve with a little butter for an afternoon treat."

**Prep Time:** 20 Minutes  
**Cook Time:** 1 Hour  
**Ready In:** 1 Hour 30 Minutes  
**Servings:** 20

**INGREDIENTS:**
- 2 cups finely diced green tomatoes
- 2 cups white sugar
- 1 1/2 cups chopped walnuts
- 1 cup canola oil
- 2 eggs
- 1 tablespoon vanilla extract
- 1 teaspoon salt
- 3 cups all-purpose flour
- 1 tablespoon ground cinnamon
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder

**DIRECTIONS:**
1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5-inch loaf pans.
2. Mix tomatoes, sugar, walnuts, canola oil, eggs, vanilla extract, and salt together in a large bowl until well blended. Mix flour, cinnamon, baking soda, and baking powder together in a separate bowl; stir into egg mixture until just blended. Spoon batter into prepared loaf pans.
3. Bake in the preheated oven until a toothpick inserted in the middle of each loaf comes out clean, about 1 hour. Let cool in the pans for about 10 minutes before transferring loaves to wire racks to cool completely.

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**Green Tomato Casserole**

"Green tomatoes are tossed in a soy sauce-based dressing and baked, creating a flavorful side dish featuring green tomatoes without frying."

**INGREDIENTS:**
- 6 green tomatoes, cut into 1-inch cubes
- 3 stalks celery, cut into 1/2-inch pieces
- 16 green onions (white and pale green parts only), chopped
- 1 bunch cilantro, chopped
- 5 tablespoons soy sauce
- 1/4 cup olive oil
- 1 tablespoon brown sugar
- 1 tablespoon apple cider vinegar
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon salt
- 1/2 teaspoon red pepper flakes

**DIRECTIONS:**
1. Preheat oven to 350 degrees F (175 degrees C).
2. Mix green tomatoes, celery, green onions, and cilantro together in a 2-quart casserole dish. Whisk soy sauce, olive oil, brown sugar, vinegar, black pepper, salt, and red pepper flakes together in a bowl; pour over vegetable mixture. Toss to coat.
3. Bake in the preheated oven until vegetables are tender, about 45 minutes; stir about 20 minutes into cooking to redistribute sauce.