



Tomato Pie

from "The Improved Housewife" (1843)

Mrs. A.L. Weber

Pick green tomatoes, pour boiling water over them, and let them remain a few minutes; then strip off the skin, cut the tomatoes in slices, and put them in deep pie plates. Sprinkle a little ginger and some sugar over them in several layers. Lemon juice, and the grated peel, improve the pie. Cover the pie with a thick crust, and bake them slowly about an hour.