

Bourbon Caramel Green Tomato Pie

Serves: 12



Green Tomato Mixture

2 lb. green tomatoes
1 T. fresh lemon juice
1 t. ground cinnamon
1/4 t. Kosher salt
1/3 c. all-purpose flour
2 T. white sugar

Caramel Sauce

3 T. water
1 T. whiskey
3/4 t. vanilla extract
3/4 c. sugar
3/4 c. brown sugar
1/3 c. water
4 T. non-dairy butter

Pie Stuff

2 prepared pie crusts (non-dairy)
1 T. sugar



Preheat oven to 400° F. Remove prepared pie crusts from refrigerator and let sit at room temperature.

Bring a large pot of water to a boil. Drop in the tomatoes and boil for about 3-5 minutes or until the skins split. Remove from water and cool. When cool enough to handle, remove as much skin from the tomatoes as possible. Cut off the stem end, quarter the tomatoes, and slice thinly. Place sliced tomatoes on paper towels and pat to remove excess liquid. Place tomatoes in a large bowl and add lemon juice, cinnamon, salt, flour and sugar. Set aside.

In a small bowl, combine the first three ingredients for the caramel sauce and set aside.

In a heavy saucepan, whisk together the sugar, brown sugar, and 1/3 cup water. Set over medium-high heat and cook for about five minutes. Remove from pan and whisk in the butter. Add the whiskey mixture and stir until everything is well mixed and smooth. Pour over tomato mixture and stir to combine.

Transfer 1 dough round to a deep pie pan. Unfold and ease into pan, patting it into the pan. Pour tomato mixture into the pie shell. Unfold the second dough round and place over the top. Press the sides together to make a tight seal around the outside edges, and then cut 6-8 slits on the top of the pie. Sprinkle with remaining sugar.

Bake until the crust is golden, for about an hour. Transfer to a wire rack and let cool for 1-1/2 hours before serving.

Estimated Calories: 267 cal/serving