

Green Tomato Pie

6 to 8 medium green tomatoes
2 tablespoons lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/4 teaspoon ground cinnamon
3/4 cup granulated sugar
2 tablespoons cornstarch
1 tablespoon butter
pastry to 9-inch 2-crust pie

Wash the green tomatoes well; peel and slice. In a saucepan, combine tomatoes with lemon juice, peel, salt, and cinnamon. Cook tomato mixture over low heat, stirring frequently. Combine sugar and cornstarch; stir into tomato mixture. Cook mixture until clear, stirring constantly. Add butter, remove from heat, and let stand until slightly cooled. Line a 9-inch pie plate with pastry; pour in tomato mixture. Cover with top pastry, seal edges, crimp, and cut several small slits in crust to allow steam to escape. Bake at 435° for 35 to 45 minutes, or until nicely browned. Serve warm or cooled.