

Green-Tomato Pie

4 Medium Green Tomatoes

$\frac{1}{2}$ Lemon

$\frac{1}{4}$ Teaspoonful of Cinnamon

$1\frac{1}{2}$ Tablespoonfuls of Cornstarch

$\frac{3}{4}$ Cupful of Sugar

$\frac{1}{2}$ Tablespoonful of Butter

$\frac{1}{2}$ Teaspoonful of Salt

Plain Pastry

SLICE the tomatoes and heat them slowly in a saucepan with the lemon, sliced very thin, sugar, salt and spice. Cook until the tomatoes are tender, then add the cornstarch, which has first been rubbed to a smooth paste with a little cold water. Allow to cook

for fifteen minutes over hot water, then take from the fire and add the butter. Let cool. Place in a crust first baked five minutes in a hot oven— 450° F.—and cooled. This sets the crust so that the filling will not soak into it. Cover with a top crust, sealing the edges together well. Bake about twelve minutes in a hot oven— 450° F.