Curried Green Tomatoes
*Adapted from the Boston Cooking School Cook Book, 1948*

**Ingredients**

- 2 Tbs butter
- 2 Tbs minced onion
- 1 tsp curry powder
- 2 cups green tomatoes, chopped
- 2 cloves of garlic finely cu
- Vegetables of your choice

**Method**

Melt butter, add onion, garlic and cook slowly until yellow. Add curry powder and tomatoes and vegetables of your choice and v and cook until heated thoroughly. Add salt and pepper to taste.

Silky swede puree with sage & walnut burnt butter

**Ingredients**

- Swede, peeled, coarsely chopped
- 20g butter, chopped
- Fresh sage leaves picked
- 2 tablespoons walnut pieces, toasted

**Method**

1. **Step 1** - Cook the swede in a large saucepan of boiling water for 15 minutes or until tender. Drain and return to the pan. Coarsely mash. Use a stick blender to puree until just smooth season. Transfer to a serving bowl.
2. **Step 2** - Heat the butter in a clean saucepan over medium-high heat until foaming. Cook the sage for 1 minute or until the sage is crisp and butter is golden. Stir in the walnut. Pour the butter mixture over the mash.
Spiced green tomato cake

Ingredients:

2 1/4 cups sugar
1 cup vegetable oil or melted shortening
3 eggs
2 teaspoons vanilla
3 cups S R flour
1 teaspoon salt
1 teaspoon baking powder
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup pecans or walnuts or nuts of your choice
2 1/2 cups diced green tomatoes
1/2 cup coconut

Method

Preheat oven to 350°. In mixing bowl, beat sugar, vegetable oil or shortening, eggs and vanilla until smooth and creamy. Sift together the flour, salt, baking powder, cinnamon and nutmeg; slowly beat into egg mixture. Blend well. Stir in pecans, raisins and tomatoes. Pour into greased 9x13-inch pan. Top with coconut if desired. Bake for one hour, or until a wooden pick or cake tester inserted in center comes out clean.