



Green Tomato Casserole

A favorite of Chef Julie's dad, "**Poor Joe**," and a tasty way to use green tomatoes.

U.M.W.A Local 1257

with Chef Julie's Suggestions

4 each **Green Tomatoes, sliced**
3/4 cup Cheddar cheese, grated
 Salt and Pepper to taste
1 T Butter

Preheat oven to 400. Butter casserole dish. Layer tomato slices on bottom. Sprinkle with salt and pepper and 1/4 cup of cheese. Repeat with remaining slices. Top with 1/2 cup of cheese and dot with butter. Bake covered for 40 to 60 minutes. Brown under broiler if desired.

Chef Julie's Suggestions

Toss the sliced tomatoes in "tad" of olive oil and fresh herbs—basil, Italian flat-leaved parsley, oregano and marjoram. Substitute Gruyere for Cheddar cheese. Top with toasted brioche or any bread crumbs, dot with butter.

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