



THE ART OF CANNING

GREEN TOMATOES FOR FRYING

Slice green tomatoes, uniformly in $1/4$ to $1/2$ (you can use an electric knife). Pack in wide mouth quart jars leaving $1 1/2$ inch head space. Add 1 teaspoon salt to each jar. Pour boiling water to cover tomatoes leaving 1 inch head space. Put on hot lids & rings. Water bath 5 minutes in boiling water bath. When ready to have fried green tomatoes, drain and coat in egg then flour mixture and fry in hot oil. Drain on paper sack or towel.