

Green Tomato Casserole

If you like fried green tomatoes, but don't like the messy kitchen and time involved, this recipe is for you!

Ingredients

- 4 thick French bread slices torn into pieces (about 2 cups)
- 1 t. sugar
- 1/2 t. salt
- 1/4 t. black pepper
- 4 medium green tomatoes cut into 1/4 inch slices, about 1.5 lbs. total
- 1 cup shredded sharp cheddar cheese
- 1 T. butter

Instructions

Preheat oven to 400° lightly grease 1.5 qrt casserole, deep dish pie pan or 4 ramekins. Place bread in food processor and pulse to coarse texture, combine sugar, salt, and pepper in small bowl. Mix well. Arrange 1/3 of tomato slices in the bottom of the pan. Sprinkle 1/3 of sugar mixture, 1/3 of bread crumbs, 1/3 of the cheddar cheese over the tomatoes, repeat with second layer. For the third layer, add remaining tomatoes, sugar mixture and bread crumbs, dot with butter, cover with foil and bake one hour. Uncover and sprinkle remaining cheddar cheese on top.

Bake 5 minutes longer or until cheese melts. Remove from oven and let stand 15 minutes before serving to allow the flavors to blend. Serves 4