

Miss Edna Sweet Tomato Pie - A Delightful Southern Recipe

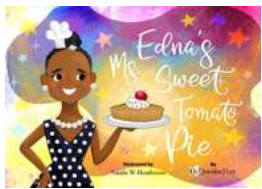


Have you ever heard of Miss Edna Sweet Tomato Pie? If not, you are in for a treat! This delectable Southern recipe combines the natural sweetness of ripe tomatoes with a flaky and buttery crust, creating a mouthwatering culinary

experience that will leave you craving for more. So, buckle up and get ready to embark on a delightful journey into the world of Miss Edna Sweet Tomato Pie.

The History and Inspiration Behind Miss Edna Sweet Tomato Pie

Miss Edna, a renowned Southern chef with a passion for unique and innovative recipes, created this sweet tomato pie as a tribute to her late grandmother. Growing up in the heart of the South, Miss Edna always cherished the memory of her grandmother's tomato-filled kitchen, where luscious pies were baked to perfection.



Miss Edna's Sweet Tomato Pie

by M H Rice (Kindle Edition)

★★★★★ 5 out of 5

Language : English

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Miss Edna's inspiration came from her grandmother's traditional tomato pie. Determined to add her own twist, she experimented with various ingredients and flavors until she achieved the perfect balance between the sweetness of ripe tomatoes and the richness of the crust.

The Unmistakable Ingredients

In order to recreate the magical taste of Miss Edna Sweet Tomato Pie, you will need:

- 4-5 medium-sized ripe tomatoes
- 1 pre-made pie crust (or homemade if you prefer)
- 1 cup sugar
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon almond extract
- 1 tablespoon lemon juice
- 2 tablespoons butter

The Making of Miss Edna Sweet Tomato Pie

Now that we have gathered our ingredients, let's dive into the step-by-step process of crafting this irresistible pie:

1. Preheat your oven to 350°F (175°C).
2. Wash and slice the tomatoes into medium-thin slices. Remove the excess juices using a colander and gently pat them dry with a paper towel.
3. Line the pie crust in a deep-dish pie dish and set aside.
4. In a mixing bowl, combine the sugar, flour, salt, cinnamon, almond extract, and lemon juice. Mix well until the ingredients are thoroughly incorporated.
5. Arrange a layer of tomato slices on the bottom of the pie crust, making sure they are evenly spread. Sprinkle a small amount of the sugar mixture on top.
6. Repeat layering the tomatoes and sugar mixture until the pie crust is filled.

7. Dot the top of the pie with small butter pieces, distributing them evenly.
8. Cover the pie with aluminum foil and bake for 25 minutes.
9. Remove the foil and bake for an additional 30 minutes, or until the crust turns golden brown.
10. Once baked, let the pie cool for a while, allowing the flavors to come together.
11. Serve the pie warm or cold, depending on your preference. Either way, it will taste incredible!

The Irresistible Taste of Miss Edna Sweet Tomato Pie

As you take your first bite of Miss Edna Sweet Tomato Pie, you will be greeted with a burst of delightful flavors. The sweetness of the tomatoes perfectly balances with the hint of cinnamon and almond extract, creating a heavenly taste that is hard to resist.

Each slice of this pie offers a buttery, flaky crust that adds a lovely texture to the filling. The combination of the crispy crust and the juicy tomatoes is an experience like no other, making it a favorite among both children and adults.

Variations and Serving Suggestions

While the original Miss Edna Sweet Tomato Pie recipe is already a winner, there are endless possibilities for customization. Here are a few ideas to consider:

- Add a sprinkle of grated cheddar cheese on top before baking for a savory twist.
- Experiment with different spices like paprika or herbs like basil to enhance the flavors.

- Serve the pie with a dollop of whipped cream or a scoop of vanilla ice cream for an indulgent dessert experience.

In

Miss Edna Sweet Tomato Pie is a testament to the Southern culinary heritage, showcasing the simplicity and perfection of Southern flavors. Whether you are a pie enthusiast or simply curious about trying something new, this delightful recipe is a must-try.

Now that you have the recipe and the story behind it, it's time to gather your ingredients and prepare your kitchen for a memorable baking session. Get ready to indulge in the heavenly taste of Miss Edna Sweet Tomato Pie!

Article written by: Your Name



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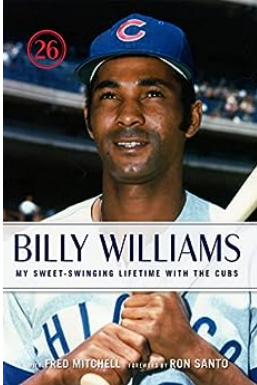


In a land filled with love and family, Ms Edna is known to all as the best cook all around. Take a journey with Miss Edna as she makes a "pie" fit for a king.



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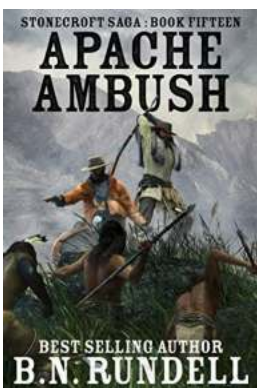
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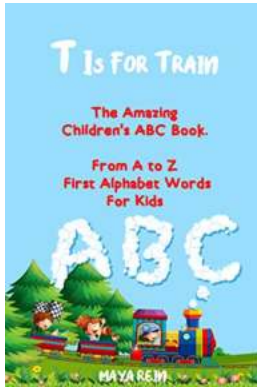
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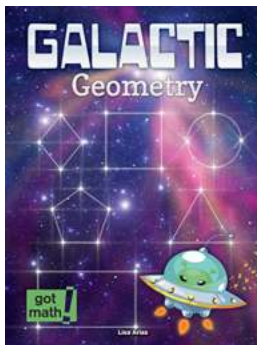
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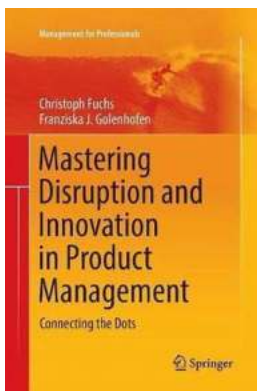
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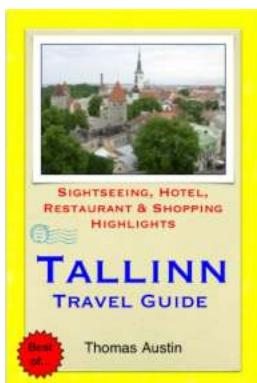
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