

Scalloped Green Tomatoes

Ingredients:

4 large green tomatoes, washed, seeded, and cut into ½ inch pieces

1 onion, chopped fine

2 cloves garlic, chopped

1 tsp sea salt

½ tsp ground black pepper

1 tsp granulated sugar

1 tsp chopped fresh thyme

¼ tsp nutmeg powder

3 slices of white bread, crusts removed, into ½ " cubes

7 TBS unsalted butter, melted

Preparation:

Preheat oven to 375.

Put the green tomato, onion, garlic, salt, pepper, sugar, thyme, and nutmeg in a large bowl and toss well. Scatter bread cubes on a baking tray and drizzle 4 Tbs of the melted butter over them. Toast them in the oven till they are golden brown, about 10 minutes. Add the toasted bread cubes to the tomato mixture and toss. Put everything into a buttered 9 x 9 inch baking dish and place a piece of parchment paper directly over the surface. Cover tightly with foil and bake for 40 minutes. Remove the cover and bake 10 minutes longer. Enjoy!