

## Judging of traditional pies part of sustainable food bus tour

One standout was the Sweet Green Tomato Pie made by Amanda Kimble-Evans of NewFarm.org

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The Sustainable Table's bus tour across the country — a portion of it dedicated to searching for "the best pie ever" — took time to check out some of the nation's most sustainable farms and restaurants as well as the people who believe in relying on locally grown produce.

Spotlighted during the road trip was the testing, tasting and judging of traditional pies produced by people in both cities and rural communities with reputations for being outstanding pie-makers.

Among the crew's findings as they traveled through 25 states from California to New York was this recipe for Sweet Green Tomato Pie, a specialty of Amanda Kimble-Evans who works with NewFarm.org, part of the Rodale Institute.

The Sustainable Table contingent met up with Ms. Kimble-Evans during an event coordinated in cooperation with the Pennsylvania

Association for Sustainable Agriculture as the tour bus was visiting Boalsburg, Pa.

Note the use of fully mature, but not quite ripe green tomatoes which, no doubt, were locally grown in keeping with the sustainable philosophy. The pie-maker prefers using heirloom variety tomatoes whenever they're available.

### SWEET GREEN TOMATO PIE (Serves 8)

- Crust:
- 2-1/2 cups all-purpose flour
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 cup (2 sticks) cold butter, cut into pieces
- 1/3 cup plus 1 tablespoon ice cold water
- Filling:
- 1 1/3 cups sugar
- 1/4 cup plus 3 tablespoons flour
- 1/4 teaspoon cinnamon
- 1/4 teaspoon finely grated nutmeg
- 1 teaspoon salt
- 4 cups bite-size chunks of fully mature, but not ripe green tomatoes, preferably organic heirlooms
- Zest and juice of 1 small lemon
- Organic milk, for brushing
- Coarse sugar, for sprinkling on top

To prepare the crust: Combine in a mixing bowl the flour, sugar and salt; add the butter. Break the butter into the flour mixture with a pastry cutter, or by cutting in opposite directions with 2 knives until it looks like coarse crumbs with a few pea-sized chunks. Drizzle over the mix the cold water.

Gently cut water into the mixture until it's evenly moistened and begins to stick together. If it's still too dry, add another 1 to 2 tablespoons of ice cold water, little by little, until it looks right. Gather with hands into a rough, but cohesive ball and divide into 2 circular hunks. Wrap in plastic wrap and refrigerate at least 30 minutes.

Preheat oven to 425 degrees.

To prepare the filling: In a mixing bowl, combine the sugar, flour, cinnamon, nutmeg and salt. In a separate bowl, combine the chopped green tomatoes; add the lemon zest and juice. Add the tomatoes to the flour/sugar mixture and toss to coat.

Roll out 1 circle of crust and line pie plate. Refrigerate. Roll out second circle of crust, retrieve first from refrigerator, pour tomato mixture into the first crust and top with the second crust. Trim excess around edges and crimp to seal.

Cut steam vents in top crust, brush with organic milk and sprinkle with coarse sugar. Bake for 35 to 45 minutes. Let cool 15 minutes before slicing.





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Green tomatoes that are not quite yet ripe work best in the recipe for Sweet Green Tomato Pie, a specialty of Amanda Kimble-Evans who works with NewFarm.org, part of the Rodale Institute.