



Miss Emily's Green Tomato Soup

► Fresh from the Farm Alabama Recipes

We hope you enjoy **Miss Emily's Green Tomato Soup!**

This recipe and more from farmers around the state are also available in Extension publication FCS-2112, "Fresh from the Farm Alabama Recipes," a great place to find new ways to use an abundance of fresh produce. The most important thing to remember when trying these recipes, which are farmer favorites, is to buy fresh and buy local! Support our farmers and support our communities.

Vince and Karen Wallace, Tuscaloosa County



Ingredients

- 1 medium onion, diced
- 1/3 cup carrots, diced
- 2 cloves garlic, minced
- 6 cups green tomatoes, cored and chopped
- 2 cups chicken broth/bouillon
- Salt and pepper to taste
- 4 slices bacon
- 1/3 cup sour cream



Preparation

Cook bacon in deep pan until crisp. Remove and place on paper towel lined plate. In bacon grease, cook onion and carrots until soft. Add garlic and sauté for 3 minutes. Stir in tomatoes, broth, salt, and pepper. Bring to boil. Reduce heat and simmer 30 minutes. Using a food processor or blender, puree the soup until smooth. Return to pan and add sour cream, cooking until combined. Garnish with crumbled bacon.

Kristin Woods, Regional Extension Agent, Food Safety, Preparation, and Preservation

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