

Green Tomato Cornbread

Ingredients:

- **2 cups seeded, diced green tomatoes (approx. 3/4 lb)**
- **1/2 cup sugar (divided)**
- **1/4 cup melted butter (divided)**
- **1/4 cup vegetable oil**
- **2 cups self-rising white cornmeal mix**
- **2 tsp lemon zest**
- **3 large eggs**
- **1/2 cup shredded cheddar/monterey jack cheese**
- **1/2 cup sour cream**
- **3/4 cup whole milk or water**

Instructions:

- 1. Preheat oven to 350°F.**
- 2. Sauté tomatoes with 2 tbsp sugar in 2 tbsp butter for 10–12 min until caramelized.**
- 3. Mix cornmeal, lemon zest, and remaining sugar.**
- 4. Whisk eggs, sour cream, oil, and milk. Combine with cornmeal mixture.**
- 5. Fold in tomatoes.**
- 6. Spoon into greased baking or muffin pan (2/3 full).**
- 7. Bake 20 minutes or until toothpick comes out clean.**