

We feature good recipes under the heading **Real Food for Real People** in our *Center for Earth Spirituality and Rural Ministry* newsletter. To see the latest issue go to <http://www.ssndcentralpacific.org/CESRM-Newsletter-Spring-2013>

Here are a couple of seasonal treats.

Green Tomato Pie

Pastry for 8-inch pie

1 tsp. cinnamon

juice of one lemon

1c. sugar

2T. flour

1 t. Butter

Green tomatoes, firm

Line pie plate with pastry. Slice tomatoes and layer in plate. Mix sugar, cinnamon and flour and sprinkle between layers of tomatoes. Squeeze juice of lemon over all. Dot with butter. Place pastry on top. Bake at 350° until golden brown.

Salsa

4 large tomatoes, chopped

1 bell pepper, chopped

½ onion, minced

1 clove garlic, minced finely

handful of cilantro, chopped

1tsp. ground cumin & ½ tsp. ground coriander

½ - 1 whole jalapeno pepper (optional)

¼ tsp. salt & a couple shakes of black pepper

Stir all these ingredients together and pour on tacos, burritos, eggs, fried or baked potatoes, or even chips – and enjoy!