

How to Ripen Green Tomatoes

When September rolls around there are always tomatoes left on the vine. When the days get below 60 degrees, you can lift the entire plant and hang it up where it won't get wet or too cold, like a garage.

Also you can pick the fruit that is slightly ripe and bring it into the house. Put them in your sunny window to ripen. Or you can wrap the tomatoes individually in newspaper and then put them in a box out of direct sunlight. Check the box weekly and remove any rotting fruit. This will take anywhere from 2 to 4 weeks. Or you can put them in paper bag with an apple or a banana. They give off ethylene gas to encourage ripening. Check the bag daily. Store in a warm place that is not in direct sunlight.

If that doesn't work you can always eat them!

Slice 4 green tomatoes about ¼" thick. Season with salt and pepper and set aside. Prepare your frying station. Heat ½ cup of canola oil in a large skillet over medium-high heat. Lay out 3 bowls and a wire rack with towels underneath it. Bowl 1 will have a cup of flour, cornmeal, or breadcrumbs. Bowl 2 will have a combination of an egg and ¼ cup of milk. Bowl 3 will have a tsp of paprika, or cayenne or corn meal. When the oil is hot dip sliced tomatoes into bowl 1, 2 and 3 then put in to fry until golden brown. Lift out and place on wire rack.

Resources

Iannotti, Marie. [Ripening Green Tomatoes](#)

GravelGertie. [Fried Green Tomatoes: No need to Stop at the Whistle Stop](#). Retrieved June 10, 2010, from The Cabin Web site.