



# RKF Recipes

## Pickled Green Tomatoes

Sweet, Tangy, and Crisp! Our Pickled Green Tomatoes are an excellent companion to fried chicken, relish for hot dogs, or served as a side with your favorite All American meal!

## Pickled Green Tomato Pie

### Ingredients

- Frozen Puff Pastry (prefer DuFour French)
- Egg Yolk (for egg wash)
- 3 oz. Whole Grain Mustard (prefer Maille Old Style)
- 3 oz. Dijon Mustard
- 16 oz. Red Kitchen's **Pickled Green Tomatoes**
- 1 tbs Smokin' Texas Gourmet Garlic, Salt, and Pepper (GSP)
- 1 bunch leaf parsley (chopped)
- 6 oz. parmesan cheese (shredded)
- 2 oz. olive oil



### Directions

1. Preheat oven to 325 degrees F
2. Prepare a sheet pan with parchment paper
3. Mix together mustards until smooth and uniform, set aside
4. Mix chopped parsley and parmesan together, set aside
5. Prepare egg wash by mixing egg yolk and a splash of cold water, set aside
6. Cut thawed pastry into 2 ½ inch by 6-inch rectangles and place onto sheet pan
7. Brush each rectangle with egg wash, then spread a layer of mustard on each rectangle
8. Add a layer of pickled green tomato on top of mustard
9. Season with GSP and drizzle with olive oil
10. Bake for about 12 minutes and remove from oven
11. Add about ½ of the parsley/parmesan mixture to top of pastry pies
12. Put back in oven and bake 2-3 minutes allowing cheese to start melting, ensure pastry is golden brown
13. Add the rest of the parsley/parmesan mixture

