Green Tomato Casserole
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4 or 5 green tomatoes, sliced 1/4-inch thick
Couple pinches of granulated sugar, *optional*
1 teaspoon of kosher salt, or to taste, *divided*
1/4 teaspoon of freshly cracked black pepper, *or to taste, divided*
1/4 teaspoon of Cajun seasoning (like Slap Ya Mama), *or to taste, divided*
1/4 teaspoon of garlic powder, *or to taste, divided*
1/4 teaspoon of lemon pepper, *to taste*
1 cup of chopped Vidalia or other sweet onion, *divided*
2 cups of shredded cheese, *divided*
1 sleeve of Ritz crackers, *crushed*
1/2 cup (1 stick) of butter, *melted*

Preheat oven to 400 degrees F. Butter a 9 x 13 inch casserole dish. Slice one layer of tomatoes into the bottom of the casserole dish; okay to overlap. Season with half of the sugar, salt, pepper, Cajun seasoning, garlic powder and lemon pepper. Top with half of the onions, then half of the cheese. Repeat with the remaining tomatoes, seasonings, onions and cheese. Top with crushed crackers, drizzle the melted butter on top, cover and bake at 400 degrees F for 45 minutes. Remove cover and return to the oven until the top is nicely browned, about 15 minutes longer.

Cook’s Notes: I used a mix of shredded cheddar and pepper jack cheeses.

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