

**Gram's Fried Green Tomato Pizzas**

**By Sharon Kaye (Guerrazzi)**

My Gram's eyes always smiled when the day held a treat  
that only she knew was to come.

My time would be filled with a chore or a book  
while she glided around in the sun.

As she mumbled and pulled at a weed that she'd toss  
or randomly pluck from a vine  
an imperfectly ready fruit that she'd found  
that would perfectly match the one that was mine.

Together we sliced and we dredged and prepared  
in steps that we played like a game.  
The bread crumbs came last and covered our treat  
as a cast iron skillet sat atop the stove's flame.

One by one they were placed in hot oil for a bath  
that would sizzle and scent the whole room  
with an aroma so sweet it would give us a hint  
of the taste we'd enjoy very soon!

With a wink from her eye I could tell she was ready  
to flip and brown them some more.  
But to my surprise when the task was complete  
she added one step to our chore.

In my hand she had placed small squares of fresh cheese  
and at first my mind wasn't clear.  
Fried tomatoes never asked for such things to be added  
yet for some reason it was here!

Those browned rounds in the pan that seemed ready to go  
were each topped all the same with this treat.  
As it melted and oozed down the sides we both knew  
what we made was now complete.

On that day long ago Fried Green Tomatoes became new.  
They're now 'special pizza' that's a fave in my book  
because Gram added just a little bit more  
to our favorite side dish to cook.