

# Green Tomato Pickle

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*1 1/2 gallons green  
tomatoes, chopped  
celery, chopped fine  
1 green pepper, cored,  
seeded and chopped fine  
3 cups vinegar  
2 or 3 cups brown sugar (to  
taste)  
1 teaspoon cinnamon  
cloves  
turmeric (optional)*

Soak the green tomatoes, celery and green pepper in salt water for a few hours or overnight. Drain.

In a pot, combine the vinegar, brown sugar, cinnamon, a little cloves and a little turmeric, if using.

Drain the vegetables and add to the vinegar mixture.

Bring to a boil. Lower the heat and simmer from two to three hours.

Pack the vegetables into canning jars. Pour the hot liquid over the top to fill.

Seal hot.

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Per Serving (excluding unknown items): 1176 Calories; 9g Fat (5.8% calories from fat); 53g Protein; 272g Carbohydrate; 51g Dietary Fiber; 0mg Cholesterol; 572mg Sodium. Exchanges: 0 Grain(Starch); 44 1/2 Vegetable; 0 Fat; 3 Other Carbohydrates.