

Green Tomato Pickles

Joy DeRock

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1 peck green tomatoes
12 large onions, peeled and
cut into thin slices
1 cup salt
3 quarts cider vinegar
12 green peppers, sliced
thin
6 sweet red peppers, sliced
thin
12 cloves garlic, minced
4 pounds brown sugar
2 tablespoons dry mustard
2 tablespoons whole cloves
2 tablespoons stick
cinnamon, broken
2 tablespoons powdered
ginger
1 tablespoon salt
1 tablespoon celery seed.*

Wash and cut one peck of green tomatoes.

Peel and cut twelve large onions into thin slices.

Sprinkle with one cup of salt. Let stand for twelve hours. Wash in clear water and drain.

In a saucepan, combine the vinegar, green peppers, red peppers, garlic and brown sugar. Heat to a boil.

Add the tomatoes and onions. Cook slowly until the tomatoes are transparent, about one hour.

Add the mustard, cloves, cinnamon sticks, ginger, salt and celery seed. Stir frequently.

Place the mixture in quart jars leaving 1/2 inch head room at the top. Seal with lids. Process in a hot water bath for 30 minutes.

Per Serving (excluding unknown items): 8569 Calories; 13g Fat (1.2% calories from fat); 43g Protein; 2243g Carbohydrate; 87g Dietary Fiber; 0mg Cholesterol; 109605mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 45 1/2 Vegetable; 1 Fat; 127 1/2 Other Carbohydrates.