

Piccalilli

Rude Martin

Local 1155 Women's Committee Cookbook, Alabama

Yield: 2 quarts

5 pounds (10 cups) green tomatoes, chopped
1 sweet red pepper
2 green peppers
2 pounds (3-3/4 cups) onion, chopped
1/2 cup salt
1 quart cider vinegar
2 cups sugar
1 tablespoon mustard seed
1 tablespoon horseradish
1 teaspoon whole cloves
1 tablespoon celery seed

Wash the vegetables thoroughly. Chop or grind coarsely the tomatoes, red and green peppers and onions. Mix well with salt. Cover and let stand overnight.

Drain. In a saucepan, combine the vinegar, sugar and the spices tied in a cheesecloth bag. Bring to a boil. Add the drained vegetables.

Heat again to the boiling point but do not boil.

Pack at once into hot, sterilized jars. Seal immediately.

Per Serving (excluding unknown items): 2170 Calories; 8g Fat (3.1% calories from fat); 21g Protein; 554g Carbohydrate; 23g Dietary Fiber; 0mg Cholesterol; 51338mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 16 Vegetable; 1 Fat; 31 Other Carbohydrates.