

Very Good Tomato Pickles

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

*20 large ripe tomatoes,
chopped fine
4 onions, chopped fine
4 apples, chopped fine
2 red peppers, chopped fine
2 green peppers, chopped
fine
1 head celery, chopped fine
1 pint vinegar*

In a pot, place all of the ingredients. Mix well.

Add water to cover.

Bring to a boil. Lower the heat. Simmer for one hour.

Place the mixture in canning jars. Pour the liquid to overflow.

Seal hot.

Per Serving (excluding unknown items): 1212 Calories; 12g Fat (7.4% calories from fat); 31g Protein; 297g Carbohydrate; 60g Dietary Fiber; 0mg Cholesterol; 284mg Sodium. Exchanges: 33 1/2 Vegetable; 5 1/2 Fruit; 2 Other Carbohydrates.