Pinati Sweet Pickle

(Green Tomato and Pineapple)

Ingredients

Produce

- 3 lbs small green tomatoes, sliced fairly thick
- 2 lbs fresh pineapple, sliced to approximately half the size of tomato pieces

Syrup

- 2 lbs (approximately 4 1/2 cups) granulated sugar
- 1 lb clover honey
- 1 cup pineapple juice
- 4 cups mild cider vinegar

Spice Bag

- 1 Tbsp whole allspice
- 1 Tbsp whole cloves
- 2 Tbsp mustard seed
- 1 Tbsp stick cinnamon
- 1/2 blade mace (see Editor's Notes)

Instructions

1. Combine vinegar, sugar, honey, and pineapple juice in a large pot.
2. Tie allspice, cloves, mustard seed, cinnamon, and mace in a double layer of cheesecloth and drop into the liquid.
3. Bring syrup to a boil, then pour over tomatoes and pineapple in a large bowl or crock.
4. Cover and let stand 24 hours.
5. Drain off liquid into a pot and bring back to a boil.
6. Add tomatoes and pineapple to the boiling liquid and cook until tender and clear.
7. Pack tomatoes and pineapple into sterilized jars.
8. Continue cooking syrup until it coats a spoon.
9. Remove spice bag. Pour hot syrup over fruit in jars, filling to within 1/4 inch of rim.
10. Seal jars while hot. Process according to current canning guidelines.

Editor's Notes

- **"Pinati"** - could be a family or personal name rather than a culinary term; recipe attributed accordingly. Not a recognized period preserve category.
- **"Filling to seal flooring"** - transcription artifact on original card; interpreted as "filling to within 1/4 inch of rim; seal jars." Standard canning headspace instruction.

"Pinato Sweet Pickle (Green Tomato

3# small green tomatoes sliced rather thick.

2# ½ pineapple sliced half the size ½ Tomato pieces

7 lb. granulated sugar. (1 tb. sp. allspice

1 lt. clove honey. 1 tb sp. whole cloves.

1 C. pineapple juice

½ C. mild cider vinegar 2 tb sp. mustard

1 tb sp. stick cinnamon put (½ blade

recipecardarchive.com | RCA0006-20260609-0095

Mix vinegar, sugar, honey + pineapple juice. Tie spices in thin bag + drop into liquid, bring to a boiling point + pour over the tomatoes + pineapple in a bowl + crock. Cover and let stand 24 hrs, then drain off liquid. Bring to a boiling point again, put in tomatoes + pineapple + cook until tender + clear. Put into sterilized jars with juice from until it will cover to open. Then pour over tomato + pineapple filling to cover flowing.

recipecardarchive.com | RCA0006-20260609-0095