Green Tomato Pickles

Yield: approximately 6 to 8 pint jars

Ingredients

- 1 peck (approximately 10 to 12 lbs) green tomatoes, sliced
- 6 large onions, sliced
- 1 cup pickling salt (for layering)
- 2 1/2 lbs (approximately 5 cups) brown sugar
- 1 qt pure white vinegar
- 1 Tbsp ground cinnamon
- 1 Tbsp ground allspice
- 2 Tbsp mace
- 1 tsp whole cloves

Instructions

Day 1 - Salt Draw

1. Slice green tomatoes and onions.
2. In a large stone jar or crock, layer tomatoes and onions alternately, sprinkling each layer with salt - 1 cup total distributed across all layers.
3. Place a large plate directly on top of the vegetables and weight it down so the juice is pressed out and rises up over the vegetables as a brine.
4. Let stand overnight.

Day 2 - Cook and Can

1. Drain vegetables thoroughly in the morning.
2. Tie cinnamon, allspice, mace, and cloves in a double layer of muslin or cheesecloth to form a spice bag.
3. In a large non-reactive pot (porcelain, enameled, or stainless steel), dissolve brown sugar in vinegar over medium heat.
4. Add spice bag and drained vegetables.
5. Cook until vegetables are tender, stirring occasionally.
6. Remove spice bag.
7. Pack vegetables into sterilized jars using a slotted spoon.
8. Ladle hot syrup over vegetables, filling to within 1/4 inch of rim.
9. Wipe jar rims clean, apply lids and bands, and seal.
10. Process in a boiling water bath for 10 minutes (pint jars) according to current canning guidelines.

Green Tomato Pickles

Slice 1 pk green tomatoes and 6 large onions pulled & sliced, place in layers in a stone jar, sprinkling each layer with salt, using ½ c in all & covering with a large plate & on this put a weight so that the juice will form a

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brine to come up over the vegetable. Let remain overnight. In the morning drain - thoroughly dissolve 2½ lbs. brown sugar in 1 qt of pure vinegar, in a porcelain kettle, add 1 tb sp. each of cinnamon & allspice - 2 tb sp. mace & ½ tsp of clove & spice tied into a muslin bag. & cook until vegetables are tender.

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