Chow Chow

Yield: approximately 12 to 16 pint jars

Ingredients

Vegetables

- 1/2 peck (approximately 5 to 6 lbs) green tomatoes, chopped fine
- 2 large cabbages, chopped fine
- 6 large onions, chopped fine

Brine

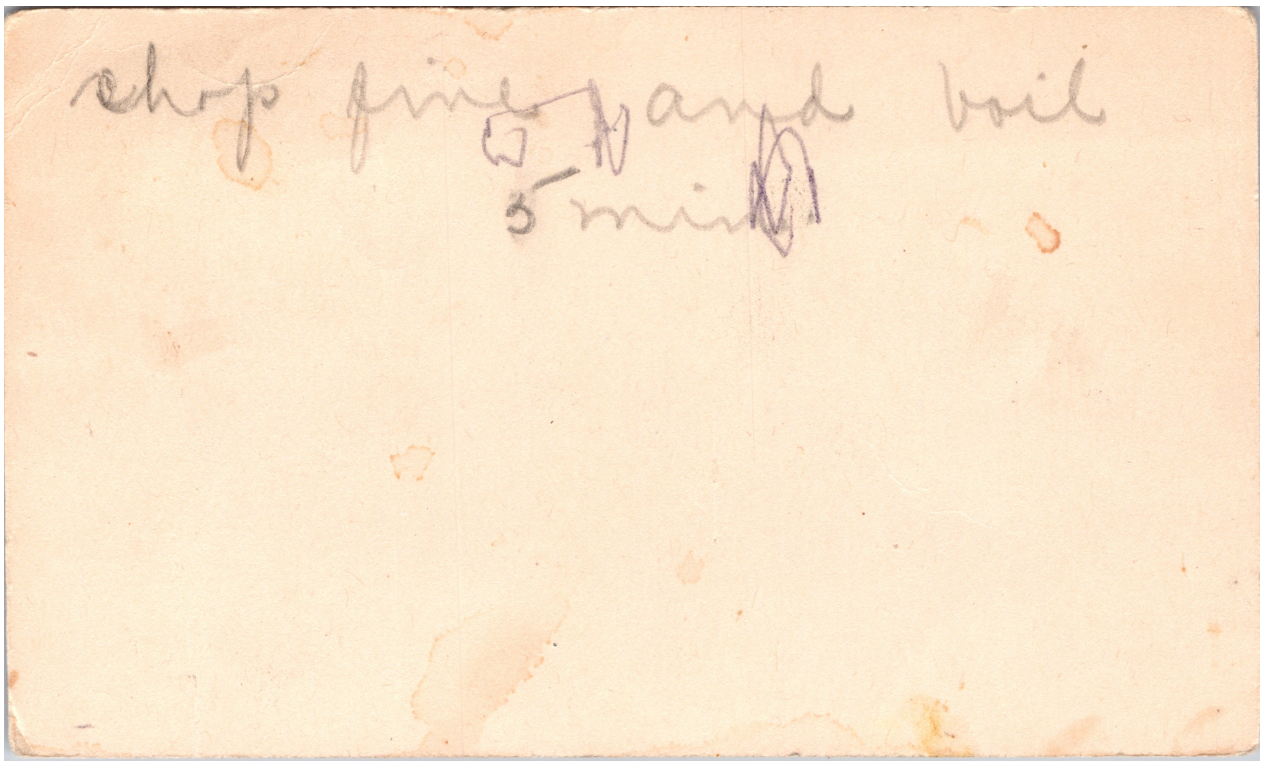
- 1 1/2 qts white vinegar
- 3 cups sugar
- 2 Tbsp ground mustard
- 2 Tbsp ground ginger
- 2 Tbsp turmeric
- 2 Tbsp mustard seed
- 3 Tbsp celery seed
- 1/2 tsp red pepper

Instructions

1. Chop green tomatoes, cabbage, and onions fine and combine in a large bowl or crock.
2. Combine vinegar, sugar, ground mustard, ginger, turmeric, mustard seed, celery seed, and red pepper in a large non-reactive pot. Stir to combine.
3. Add chopped vegetables to the brine.
4. Bring to a boil over medium-high heat and boil 5 minutes, stirring occasionally.
5. Pack immediately into sterilized jars, filling to within 1/4 inch of rim.
6. Seal jars while hot. Process in a boiling water bath according to current canning guidelines.

Chow - Chow.

1½ qts vinegar
3 C. sugar
2 tb sp. each of ground mustard ginger, tumeric. & mustard seed) 3 tb sp celery seed
½ tsp. red pepper chop fine, ½ pk. of green tomatoes
2 large cabbages 6 large onions



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