

Pickled Sweet Green Tomatoes

Yield: About 9 pints

10 to 11 lbs of green tomatoes (16 cups sliced)
1/4 cup canning or pickling salt
4 cups vinegar (5 percent)
1 tbsp allspice
1 tbsp whole cloves

2 cups sliced onions
3 cups brown sugar
1 tbsp mustard seed
1 tbsp celery seed

1. Wash and slice tomatoes and onions. Place in bowl, sprinkle with 1/4 cup salt, and let stand 4 to 6 hours. Drain.
2. Heat and stir sugar in vinegar until dissolved.
3. Tie mustard seed, allspice, celery seed, and cloves in a spice bag. Add to vinegar with tomatoes and onions. If needed, add minimum water to cover pieces.
4. Bring to boil and simmer 30 minutes, stirring as needed to prevent burning. Tomatoes should be tender and transparent when properly cooked.
5. Remove spice bag. Fill jar and cover with hot pickling solution, leaving 1/2-inch headspace. Apply lids.
6. Process jars in a boiling water or atmospheric steam canner:
Pints: for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.
Quarts: for 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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