

Green Tomato Pie Filling (Mincemeat)

Yield: about 7 quarts

4 quarts chopped green tomatoes
3 quarts peeled and chopped tart apples
1 pound dark seedless raisins
1 pound white raisins
1/4 cup minced citron, lemon or orange peel
2 cups water
2-1/2 cups brown sugar
2-1/2 cups white sugar
1/2 cup vinegar (5% acidity)
1 cup bottled lemon juice
2 tablespoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves

1. Combine all ingredients in a large saucepan. Cook slowly, stirring often, until tender and slightly thickened, about 35 to 40 minutes.
2. Fill hot jars with hot mixture, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed.
3. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: USDA Complete Guide to Home Canning and Preserving, 2015 Revision