

## 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 tablespoon allspice  
1 tablespoon whole cloves  
2 cups sliced onions  
3 cups brown sugar  
1 tablespoon mustard seed  
1 tablespoon 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. Ladle hot salsa into hot jars leaving 1/2-inch headspace. Remove air bubbles; adjust headspace if necessary by adding hot pickling solution. Wipe rims with a dampened clean paper towel; adjust two- piece metal canning lids.
6. Process in a boiling water or steam canner:  
**Pints:** 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001- 6,000 feet, and 20 minutes above 6,000 feet.  
**Quarts:** 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001- 6,000 feet, and 25 minutes above 6,000 feet.
7. Remove jars from canner. Let cool, undisturbed, 12-24 hours and check for seals. Clean and label jars. Store sealed jars in a cool, dry, dark location.

*Source: National Center for Home Food Preservation, 2017*