

## Green Tomato Pickle

1/4 pkg. (1 3/4 lb.) green tomatoes

4 onions

1/4 c. salt

4 peppers, chopped

1 qt. vinegar

1/2 tsp. celery seed

1/2 tsp. mustard seed

1 tbsp. whole allspice

1 tbsp. whole cloves

1 lb. sugar

Firm, small to medium green tomatoes (entirely green, not partially ripe) and firm, white onions. Wash well. Slice tomatoes and onions, sprinkle with salt and let stand overnight.

Rinse well in cold water; add peppers. To the vinegar, add spices (tied in a bag) and sugar. Mix with vegetables and cook for about 2 hours. Remove spice bag. Seal pickle in clean, hot sterilized jars.

Makes five 1 pint jars.