

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Pickled Green Tomatoes

Sometimes you've just got too many tomatoes, you need to intervene and get some while they're still green. This recipe helps...

*2 quart Mason jars, with lids & rings
several green tomatoes
1½ cup water
1 cup apple cider vinegar
1 oz sea salt (or pickling salt)
1 tsp minced garlic
½ tsp minced dried dill (or 1 oz fresh)
2 red chiles, minced*

Wash tomatoes well. Sterilize quart jars and lids. Combine water, vinegar and salt and bring to a boil. Meanwhile, add enough cut green tomatoes (halves, quarters, etc.) to fill the jar to its neck. As you fill each jar, intersperse garlic, dill seed and chile peppers among them. Pour boiling brine into the jars, making sure tomatoes are completely covered. Seal and process in boiling water for 20 minutes. Let stand until completely cooled, then store in pantry for a week or two before eating any.

You can add other veggies in with the tomatoes if you like (or if you don't have enough green tomatoes). Celery, carrots, more chiles (for hotter pickles), cucumbers, onions (small ones, or slice them), bell peppers (in slices), even beets and okra. You can add other herbs and spices too, like pickling spice, turmeric and more. If you do, then I suggest adding them to the hot liquid first for more flavor.

Yield: Two quarts

Preparation time: 20 minutes

Cooking time: 20 minutes

