

Our State eats

Published in the September 2013 issue of Our State

Chowchow

Yield: 10 to 12 pints.

- 1 small cabbage, chopped**
- 1 peck (8 quarts) green tomatoes, chopped**
- 8 large onions, chopped**
- 10 green peppers, chopped**
- 3 tablespoons salt**
- 1 quart apple cider vinegar**
- Pickling spices (tied in a cloth)**
(May add 3 hot peppers)
- 1¾ cup sugar**

Combine cabbage, tomatoes, onions, and green peppers in a large bowl; cover with salt and let sit at room temperature overnight. Drain vegetables and add vinegar, sugar, and spices to taste. Transfer vegetables to a large saucepan and boil slowly until tender (about 15 minutes). Seal in hot, sterilized jars.



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