

Our State eats

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Pickled Green Tomatoes

Yield: 8 pints.

- 7 pounds green tomatoes**
- 3 cups pickling lime**
- 2 gallons water**
- 5 pounds granulated sugar**
- 6 cups apple cider vinegar**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground cloves**
- 1 teaspoon ground allspice**
- 1 teaspoon celery seed**

Slice tomatoes about $\frac{1}{8}$ -inch thick. Mix pickling lime in 2 gallons of water. Soak tomatoes in lime water for 24 hours.

Drain tomatoes from the lime water and rinse well. Place rinsed tomatoes in sink or large container and add water to cover. Soak tomatoes in clear water for 4 hours, changing the water every hour. Drain tomatoes and place in a large stockpot.

Add sugar and vinegar to a separate saucepan and bring to a boil. Add spices and stir. Pour hot syrup over tomatoes and let stand overnight.

Place stockpot of tomatoes on stove and cook for 1 hour over medium heat.

Fill clean, wide-mouthed Mason jars with tomatoes and cover with syrup. Seal jars using water-bath canning method.



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