

PICCALILI (GREEN TOMATO RELISH)

Yield about 7 pints

4 quarts finely chopped, cored green tomatoes

2 quarts finely chopped cabbage

2 cups finely chopped sweet bell peppers

1 cup finely chopped onion

½ cup pickling or Kosher salt

1 quart cider vinegar

1 ½ cups brown sugar

1 tbsp mustard seed

½ tbsp cinnamon

1tbsp black pepper

1/8 tsp red pepper

½ tbsp allspice

1 tbsp ginger

Combine the vegetables and salt, and mix thoroughly, let stand for 3 to 4 hours. Drain, rinse and drain thoroughly.

Combine remaining ingredients and bring to a boil, add the drained vegetables and bring to a boil.

sPack hot relish into hot pint jars, leaving ½ inch headspace. Remove air bubbles. Adjust two-piece caps. Process 10 minutes in a boiling water canner.