Selecting, Preparing, and Canning:  
Green Tomato Pie Filling

United States Department of Agriculture, Extension Service

Green Tomato Pie

Yield: About 7 quarts

4 qts chopped green tomatoes  
3 qts peeled and chopped tart apples  
1 lb dark seedless raisins  
1 lb white raisins  
1/4 cup minced citron, lemon, or orange peel  
2 cups water  
2-1/2 cups brown sugar  
2-1/2 cups white sugar  
1/2 cup vinegar (5%)  
1 cup bottled lemon juice  
2 tbsp ground cinnamon  
1 tsp ground nutmeg  
1 tsp ground cloves

Procedure: Combine all ingredients in a large saucepan. Cook slowly stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill jars with hot mixture, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

<p>| Table 1. Recommended process time for Green Tomato Pie Filling in a boiling-water canner. |</p>
<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Quarts</td>
<td>15 min</td>
<td>20</td>
<td>25</td>
</tr>
</tbody>
</table>

1. This document is FCS 8294, one of a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: June 1998. First published: February 1993. Reviewed: June 1998. This document was extracted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8148, Guide 2: Selecting, Preparing, and Canning Fruit and Fruit Products. Please visit the EDIS Web site at http://edis.ifas.ufl.edu

2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville, 32611.