



Pickled or Non-Fermented Foods: Pickled Sweet Green Tomatoes¹

United States Department of Agriculture, Extension Service²

PICKLED SWEET GREEN TOMATOES

- 10 to 11 lbs of green tomatoes (16 cups sliced)
- 2 cups sliced onions
- 1/4 cup canning or pickling salt
- 3 cups brown sugar
- 4 cups vinegar (5 percent)
- 1 tbsp mustard seed
- 1 tbsp allspice
- 1 tbsp celery seed
- 1 tbsp whole cloves

Yield: About 9 pints

Procedure: Wash and slice tomatoes and onions. Place in bowl, sprinkle with 1/4 cup salt, and let stand 4 to 6 hours. Drain. Heat and stir sugar in vinegar until dissolved. Tie mustard seed, allspice, celery seed, and cloves in a spice bag. Add to vinegar with tomatoes and onions. If needed, add minimum water to cover pieces. Bring to boil and simmer 30 minutes, stirring as needed to prevent burning. Tomatoes should be tender and transparent when properly cooked. Remove spice bag. Fill jar and cover with hot pickling solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in Table 1.

Table 1. Recommended process time for Pickled Sweet Green Tomatoes in a boiling-water canner.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	10 min	15	20
	Quarts	15	20	25

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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 FL 32611.

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