

Green Tomato Pickles

4 qt. sliced green tomatoes	1 T dry mustard
6 large onions, sliced	1 T whole cloves
½ c salt	1 stick cinnamon
6 c vinegar	1 T powdered ginger
6 sliced green peppers	½ T celery seed
3 diced sweet red peppers	2 ¼ c honey
6 cloves garlic, minced	

Combine sliced green tomatoes and onions. Sprinkle with salt. Let mixture stand for 12 hours. Wash in clear water and drain.

Heat vinegar to the boiling point, and add the green and red peppers and garlic. Then add the tomato-onion mixture.

Tie the spices in a square of cheesecloth and drop into the mixture.

Simmer for about 1 hour, or until tomatoes are transparent, stirring frequently. Then add the honey.

Pour into hot jars, leaving ¼ inch headspace, and process quarts 15 minutes and pints 10 minutes in a boiling water bath.

Yield: about 6 pints or 3 quarts