

*From the recipes posted in the Garden of Grace
on the Northern Kentucky Herb Society Web Site*

9/19/2009.

PICKLED GREEN TOMATOES

green tomatoes
hot peppers
bell peppers

vinegar
water
sugar

Wash and quarter green tomatoes. Pack raw into pint jars, adding to each jar, 2 or 3 small whole pods of hot pepper and one quartered pod of bell pepper.

Make a brine of 2 parts vinegar, 1 part water, and 1 part sugar, heat it until the sugar melts. Pour into the packed jars, leaving ½ inch at top. Process 15 minutes in a water bath.

