



Chow Chow

This is an old recipe by Kerr that our Facebook buddy Pam sent to us during a discussion on what to do with an overabundance of green tomatoes.

Ingredients

1 peck (12½ lbs.) green tomatoes
8 large onions
10 green bell peppers
3 tbsp. salt
6 hot peppers (Thai, serrano, or jalapeño)
1 quart white vinegar
1¾ cups sugar
1 cinnamon stick or 1 tbsp. ground cinnamon
1 tbsp. whole or ground allspice
¼ tsp. whole or ground cloves
3 tbsp. dry mustard
2–3 bay leaves

Method

Chop the tomatoes, onions and peppers. Stir in the salt, cover, and let stand overnight. Drain.

Chop the hot peppers and add them, then add the vinegar, sugar and spices. If you are using whole spices instead of ground, tie them up in a piece of cheesecloth with the bay leaves.

Bring the ingredients to a boil, put into sterile jars, and process in a hot water bath for 15 minutes.