

Green Tomato Chow

Fish cakes are commonly served with "chow" and not tartar sauce.

3 lbs green tomatoes, chopped into chunks

3¼ cups onions, chopped

1 cup celery, sliced

½ cup sweet red pepper, diced

Pickling salt

Combine all ingredients into a large bowl. Using the ratio of ½-cup pickling salt to 4 cups cold water, cover ingredients completely with salted water. Add as much salted water as necessary to cover the vegetables. For this amount of vegetables, you will likely need at least 1 cup pickling salt dissolved in 8 cups water. Make sure the pickling salt is thoroughly dissolved in the water before pouring over vegetables. Let vegetables soak at room temperature for 7-8 hours. Drain vegetables in large colander. Rinse vegetables with cold water to remove any traces of salted water residue on vegetables. Let vegetables drip in colander for 1 to 1½ hours.

4 cups vinegar

3 cups brown sugar

1 cup white sugar

¼ tsp turmeric

¼ tsp dry mustard

1½ – 2 tbsp pickling spice tied into a small pickling spice sachet made with cheesecloth

Combine vinegar, sugars, and spices into a large stockpot. Bring to a boil, stirring occasionally. Add the drained vegetables and bring to a boil. Boil for 1 to 1½ hours over medium-low heat, until vegetables are cooked, somewhat transparent, and mixture is slightly thickened.

While chow mixture is cooking, start the bottle sterilization process.

Remove chow from heat and discard pickling spice sachet. Bottle chow while hot into hot sterilized bottles. With clean, damp cloth, wipe clean each jar rim. Seal immediately with heated lids. Screw on jar bands just until resistance is met.

Process filled jars in hot water bath according to canner manufacturer's directions for the proper time for your local altitude. Cool completely. Store in cool, dark place. Let chow age for at least 2 weeks before serving.

Yield: Apx. 6 – 7 half-pint jars.

