

Fireballs By Vicki Wright on Saturday, September 7, 2013 at 9:01pm

- 1 gallon cherry tomatoes (green tomatoes work best)
- 4 garlic cloves
- 4 celery stalks cut the height of a quart jar
- 4 hot peppers
- 4 clump of fresh dill
- 1 quart water
- 1/2 cup pickling salt
- 2 quarts white vinegar

Combine water, salt & vinegar. Bring to a boil. To each of four quart jars add a garlic clove, a celery stalk, a hot pepper, and a head of dill. Pack cherry tomatoes into the jars. Pour hot brine over tomatoes, leaving 1/2 inch head space. Remove air bubbles, adjust lids, and process in boiling water bath for ten minutes. The longer they age, the better they get.

I add crushed red pepper and or red peppers to the jar to give them that extra kick!