

Four Ways to Pickled Green Tomatoes

Makes 1 quart

For every quart jar, you will need approximately
1 1/2 pounds of green cherry tomatoes.

Brine *(Same brine for all recipes)*

1 cup white distilled vinegar (5% acidity)

1 cup water

1 tablespoon kosher salt

Basic Pickling Spice

1 teaspoon yellow mustard seeds

1 teaspoon celery seeds

1 teaspoon coriander seeds

1/2 teaspoon black peppercorns

1/2 teaspoon whole allspice

Dilly Garlicky Pickling Spice

2 teaspoons dill seeds

1 teaspoon black peppercorns

1 bay leaf

4 garlic cloves, peeled

Hot 'n Spicy Pickling Spice

1 teaspoon black peppercorns

1 teaspoon Szechuan peppercorns

*1 teaspoon brown mustard seeds

1/2 teaspoon coriander seeds

1/2 teaspoon red pepper flakes

Curried Pickling Spice**

1 teaspoon curry powder

1/4 cup packed brown sugar

1/4 teaspoon cumin seeds

1/4 teaspoon whole allspice

3/4 inch fresh ginger root, sliced into thin coins

Wash, dry, and slice cherry tomatoes in half.

In a saucepan, bring all the brine ingredients to a gentle boil.

Fill a hot, clean quart jar with the pickling spice mix of your choice.

Funnel in the tomato halves and pack the jar tightly.

Pour the hot brine over the tomatoes, covering them completely and leaving 1/2-inch head space.

Stick a chopstick into the jar and move it around to release any trapped air bubbles (a process called

“bubbling”).

Wipe the rim clean, seal with a lid and band, and process in a boiling water bath for 15 minutes (adjust time for altitude as needed).

Store the jar in a cool, dark place.

The green tomatoes will be perfectly pickled in about three weeks.

Add to sandwiches, hot dogs, burgers, steaks, potatoes, or anywhere you would normally use relish.

For a unique kick, you can even top off a Bloody Mary or dirty martini with a pickled green tomato garnish!

(Szechuan peppercorns can be found at well-stocked Chinese or Vietnamese supermarkets in the spice aisle.)

****** When making curried and pickled green tomatoes, bring the brine ingredients, curry powder, and brown sugar to a boil. Stir until the spices dissolve completely.

Fill a hot, clean quart jar with cumin seeds, whole allspice, and ginger coins; pack jar with tomatoes; then pour the hot brine mixture over the tomatoes.

Read more: <http://www.gardenbetty.com/2011/08/four-ways-to-pickled-green-tomatoes/#ixzz2dmzYuMr1>