

## **John's Green Tomato Pickles**

4 to 5 lbs green tomatoes (sliced thin) I use a slicer

1 cup slack lime

1 gallon water

2 quarts white vinegar

1 Tbsp salt

4 ½ lbs sugar

1 Tbsp pickling spice

Soak tomatoes in lime/water solution 24 hours.

Drain. Rinse well. Cover with clearwater for three hours.

Boil vinegar, salt, sugar and spices until sugar dissolves. Cool. Drain tomatoes and add to syrup. Let stand overnight.

Boil slices in syrup 35 minutes. Put in sterilized jars.

The original recipe didn't have a processing time. I process pints 10 minutes in a boiling water bath. 15 minutes for quarts.

The tomatoes will be so brittle when they come out of the lime soak much more that cucumbers they are awesome when you get to the final product.