

### **Pickled Tiny Green Tomatoes**

4 lbs tiny green tomatoes

1 garlic clove, peeled and quartered

2 sprigs fresh dill

20 ounces water

10 ounces white vinegar

1 ounce salt

#### **Directions:**

Wash tomatoes and pack into clean quart jars. In each jar place 2 quarters of garlic clove and one sprig of dill. Boil vinegar, salt and water together for 1 minute and pour over tomatoes. Leave 1/4" headroom and adjust lids. Process for 15 minutes in a boiling waterbath. Makes two quarts.

\* I lost a bunch of tiny plum tomatoes off the vine during a weeding extravaganza!! I just picked up what I could so they did not go to waste! I followed this recipe but only made 2 pints saving the rest of the brine for future pickling!\*