

Slice Green Tomatoes from SB Canning site

4 lbs green tomatoes

Bottled lemon juice

kosher salt

Core the top and cut off the bottom tip of the green tomatoes and compost them. Slice the green tomatoes into 1/4" slices. In a stainless steel pot heat 4 quarts of water which you may not need all of it but better to over estimate with this recipe.

To each jar add the slices stacking them the best you can on top of each other. When you have slices to about 1 inch headspace add 1 T. of bottled lemon juice to each pint and 2 T. to each quart. You can now add a pinch of kosher salt if you would like for flavor. Add your boiling water filling to 1/2 inch headspace. Using a chopstick or plastic spatula remove air bubbles and refill with boil water if necessary to proper headspace.

Wipe rims and add hot lids/ring and tighten "finger tight". Place jars in water bath with hot water and bring up the heat to a boil and start timing for 35 minutes for pints and 45 for quarts.