

Selecting, Preparing, and Canning: Green Tomato Pie Filling ¹

United States Department of Agriculture, Extension Service²

Green Tomato Pie

Yield: About 7 quarts

- 4 qts chopped green tomatoes
- 3 qts peeled and chopped tart apples
- 1 lb dark seedless raisins
- 1 lb white raisins
- 1/4 cup minced citron, lemon, or orange peel
- 2 cups water
- 2-1/2 cups brown sugar
- 2-1/2 cups white sugar
- 1/2 cup vinegar (5%)
- 1 cup bottled lemon juice
- 2 tbsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground cloves

Procedure: Combine all ingredients in a large saucepan. Cook slowly stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill jars with hot mixture, leaving 1/2-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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Table 1.

Table 1. Recommended process time for Green Tomato Pie Filling in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Quarts	15 min	20	25
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				