

# Pickled or Non-Fermented Foods: Pickled Sweet Green Tomatoes<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## Pickled Sweet Green Tomatoes

10 to 11 lbs of green tomatoes (16 cups sliced)  
2 cups sliced onions  
1/4 cup canning or pickling salt  
3 cups brown sugar  
4 cups vinegar (5 percent)  
1 tbsp mustard seed  
1 tbsp allspice  
1 tbsp celery seed  
1 tbsp whole cloves

**Yield:** About 9 pints

**Procedure:** Wash and slice tomatoes and onions. Place in bowl, sprinkle with 1/4 cup salt, and let stand 4 to 6 hours. Drain. Heat and stir sugar in vinegar until dissolved. Tie the mustard seed, allspice, celery seed, and cloves in a spice bag. Add to vinegar with tomatoes and onions. If needed, add minimum water to cover pieces. Bring to boil and simmer 30 minutes, stirring as needed to prevent burning. Tomatoes should be tender and transparent when properly cooked. Remove spice bag. Fill jar and cover with hot pickling solution, leaving 1/2-inch headspace.

Adjust lids and process according to the recommendations in [Table 1](#).

Table 1. Recommended process time for pickled sweet green tomatoes 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	Pints	10 min	15	20
	Quarts	15	20	25

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

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