

Pickled or Non-Fermented Foods: Pickled Green Tomato Relish¹

United States Department of Agriculture, Extension Service²

Pickled Green Tomato Relish

10 lbs small, hard green tomatoes
1-1/2 lbs red bell peppers
1-1/2 lbs green bell peppers
2 lbs onions
1/2 cup canning or pickling salt
1 qt water
4 cups sugar
1 qt vinegar (5 percent)
1/3 cup prepared yellow mustard
2 tbsp cornstarch

Yield: 7 to 9 pints

Procedure: Wash and coarsely grate or finely chop tomatoes, peppers, and onions. Dissolve salt in water and pour over vegetables in large kettle. Heat to boiling and simmer 5 minutes. Drain in colander. Return vegetables to kettle. Add sugar, vinegar, mustard, and cornstarch. Stir to mix. Heat to boil and simmer 5 minutes. Fill sterile pint jars with hot relish, leaving 1/2-inch headspace. For more information see “Jars and Lids,” (FCS 8255).

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

Table 1. Recommended process time for pickled green tomato relish 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	5 min	10	15

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

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