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Ingredients
24 green tomatoes *
3Green peppers
3 Red peppers
6 \text { medium sized onion}
(above items ground or finely chopped)
3 tablespoons of salt
3 cups sugar
3 cups vinegar
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Preparation:
Combine first four items, sprinkle salt over the top and let stand to drain for one hour. Combine with sugar and vinegar and then cook slowly until starts to turn brown. Makes about four quarts. Use at least a six quart container to cook in. *30 tomatoes if small.

