

Ingredients

1 peck green tomatoes

1 qt onions (7 or 5 medium)

3 cups of sugar

3 green peppers (remove all seeds)

1/2 package of pickling spices (put them in a bag made of cheese-cloth)

1 qt vinegar

Preparation:

Slice tomatoes, onions and peppers, Put 1 cup of salt over these, let remain over night. In the morning drain off all liquid then add sugar, vinegar and your bag of pickling spices. I always pick the small red peppers out of spices and break them up in piccalilli as they make it look very attractive. Cook slowly until tender, about 2 hours then put in jars while hot, also have jars scalding hot. I usually put wax over top of my jars instead of covers, but you can suit yourself.