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Making Spiced Green Tomatoes from Fresh Tomatoes!

Yield: 4 pint jars

Making and canning your own pickled spiced green tomatoes is an excellent way to put up some more tasty tomatoes for the winter and use up the green tomatoes from your garden when you need to pick them before the first Autumn frost comes!

Ingredients

- 6 pounds small whole green tomatoes
- 9 cups sugar
- 1 pint cider vinegar (5%)
- 2 sticks cinnamon
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 1 tablespoon whole mace or $\frac{1}{2}$ tablespoon ground mace

Equipment

- **1 Water bath Canner** (a huge pot to sanitize the jars after filling (about \$30 to \$35 - \$30 at mall kitchen stores and local "big box" stores. **Note: we sell canners, supplies and kits through our affiliates: [click here](#) or see the bottom of this page**) Tomatoes are on the border between the high-acid fruits that can be preserved in a boiling-water bath and the low-acid fruits, vegetables and meats that need pressure canning.

- **Pint canning jars** (Ball or Kerr jars can be found at Publix, Kroger, Safeway and local "big box" stores - about \$8 per dozen jars including the lids and rings). Be sure to get wide mouth jars to fit the pickles in! Pint size works best!
 - **Lids** - thin, flat, round metal lids with a gum binder that seals them against the top of the jar. They may only be used once.
 - **Rings** - metal bands that secure the lids to the jars. They may be reused many times.
 - **Jar grabber** (to pick up the hot jars)
 - Lid lifter (has a magnet to pick the lids out of the boiling water where you sanitize them. (\$2 at mall kitchen stores and local "big box" stores, but it's usually cheaper online from our affiliates)
 - 1 large pot.
 - Large spoons and ladles
 - Jar funnel (\$3-Grocery stores, like Publix, Kroger and Safeway and local "big box" stores; sometimes even hardware stores)
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Directions - Step by Step

Step 1 - Select the tomatoes

Small green paste (Roma or plum) tomatoes are best for this pickle, but you can use an green tomato.

Step 2 - Wash the tomatoes

Wash the tomatoes in a colander under running cool water.

Step 3 - Remove the skins

Here's a trick you may not know: put the tomatoes, a few at a time in a large pot of boiling water for no more than 1 minute (30 - 45 seconds is usually enough)

then....

Plunge them into a waiting bowl of ice water.

This makes the skins slide right off of the tomatoes! If you leave the skins in, they become tough and chewy.

BUT... I'll be the first to tell you that this works much better with ripe tomatoes that green tomatoes. If you can't get them off... don't sweat it, just move on to the next step. The trick is using very hot boiling water in a large pot, a few tomatoes at a time, and lots of ice.

Step 4 - Make the syrup / packing solution

Make a syrup of the sugar, vinegar and spices:

- 9 cups sugar
- 1 pint cider vinegar (5%)
- 2 sticks cinnamon
- 1 tablespoon whole cloves
- 1 tablespoon whole allspice
- 1 tablespoon whole mace or $\frac{1}{2}$ tablespoon ground mace



Step 5 - Cook the tomatoes in the syrup

Drop in the whole peeled tomatoes and boil them until they become clear (about 10 to 20 minutes)

Step 6 - Pack the jars

Remove the tomatoes from the syrup, using a slotted spoon and gently pack the tomatoes into hot jars, leaving $\frac{1}{2}$ -inch headspace. Don't pack too tightly. **SAVE THE SYRUP** - don't discard it!

Step 7 - Strain the syrup and add it to the jars

Now strain the syrup and use it to fill the jars, covering the tomatoes with the syrup, again leaving $\frac{1}{2}$ -inch headspace. Remove air bubbles and adjust headspace if needed.

Step 8 - Seal the jars

Wipe the rims of jars with a dampened clean paper towel; adjust the two-piece metal canning lids. Then "Process" - boil the jars for 15 minutes in a Boiling Water Canner, being sure the tops of the jars are covered by 2 inches of water. Longer (see the table below) if you are above 1,000 ft in elevation.

Recommended process time for Spiced 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	15 min	20	25

Step 9 - Remove the jars and cool

Using your jar tongs, gently remove the jars and set them to cool in a draft-free area.

Step 10 - Done!

That's it. You can eat them right away or wait a week for them to develop full flavor. They should stay good to eat for a year or so, if you keep them in a cool, dark place, like a basement.

Other Equipment:

From left to right:

1. Jar lifting tongs - helpful to pick up hot jars
2. Lid lifter - to remove lids from the pot of hot water
3. Lid - disposable - you may only use them once
4. Ring - holds the lids on the jar until after the jars cool - then you don't need them
5. Canning jar funnel - to fill the jars

