

Pickled Green Grape Tomatoes

6 -7 quarts firm green grape or cherry tomatoes

2 qt. water

1 qt. vinegar

3 whole garlic bulbs

1 c. canning salt

2 tbsp. dill seed

small hot peppers (optional)

Wash tomatoes and pack in sterile jars. Add several garlic cloves. (May also add strips of celery, pepper, carrots.) Boil the following five minutes:

Pour brine over tomatoes. This makes enough brine for 6-7 quarts tomatoes. Add fresh dill if available. Ready to serve in six weeks.