

## Pickled Green Tomatoes

6 -7 quarts firm green 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.