

Green Tomato and Onion Pickles (from Joel's mother)

7 lbs Green tomatoes
4 large white onions
2 lbs light brown sugar
2 -3 tbs. Salt
1 small pkg. mixed pickling spices
1 qt. white vinegar

Slice tomatoes and onions about ¼" slices. Layer in 8 qt. kettle. Pour salt over and let set overnight. In the morning, drain and put back in kettle. Add 1 qt. vinegar and 2 lbs light brown sugar, and pickling spices wrapped in cheesecloth and tightly fastened. Bring to a boil and then take off heat. Place tomatoes and onions into clean pt. canning jars, fill with liquid, and put on clean lids tightly while still hot. Dispose of pickling spices. The cooling process should suck down the lids, but if they don't seal, they need to be refrigerated.

Makes about 10 pints.