

# GREEN TOMATO CHOW-CHOW

14 lbs. Green Tomatoes  
1 doz. Bell Peppers  
7 lbs. White Onions  
1 lbs. White Mustard Seed  
1 oz. Turmeric  
2 oz. Celery Seed  
1 cup Colman's Dry Mustard  
2 tablespoons Salad Oil  
3 qts. Apple Cider Vinegar  
3 ½ lbs. Light Brown Sugar

Slice tomatoes, peppers, and white onions. Sprinkle salt over them in different containers and let stand over night.

Then chop fine and squeeze dry and drop in kettle of hot vinegar. After ingredients boil until tender, put in jars. Put a few drops of Wesson Oil on top of each jar and seal.

(makes 24 pints)

SHERRILL  
BLAYLOCK'S