

Tim Farmer's Country Kitchen

CHOW CHOW

Makes 9-10 Pint Jars

*4 cups onion
4 cups cabbage
4 cups green tomatoes
4 cups sweet green peppers
1 cup sweet red peppers
4 cups any other vegetables
(cucumbers, zucchini, banana
peppers, etc)*



*1/2 cups Canning and Pickling Salt
4 1/2 cups of sugar
2 tablespoons mustard seed
1 tablespoon celery seed
1 1/2 teaspoon turmeric
3 1/2 cups apple cider vinegar
1 1/2 cups water*

Wash and chop vegetables. Sprinkle with 1/2 cup of pickling salt and let stand overnight. Rinse and drain. Combine remaining ingredients in pot and bring to a boil for 5 minutes. Add vegetables and bring to a gentle boil for 5 minutes. Fill jars, wipe rims and seal tops. Boil water in separate pot for hot water bath. Start timing when water comes to a boil for 15 minutes.

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