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Green Tomato Ketchup

From Diana Rattray, Your Guide to Southern U.S. Cuisine.

A green tomato ketchup recipe. More green tomato recipes below.

Prep Time :

Cook Time :

Type of Prep :

Cuisine :

Occasion :

INGREDIENTS:

- 6 pounds green tomatoes
- 3 pounds onions
- 1 tablespoon black pepper
- 1 tablespoon mustard
- 1 teaspoon Worcestershire sauce
- 4 cups vinegar
- 1 cup honey

PREPARATION:

Slice green tomatoes and onions; place in a large pot with pepper, mustard, and Worcestershire sauce. Pour vinegar over all and cook for 4 hours over very low heat, stirring occasionally. Carefully puree mixture in a blender; strain through a mesh strainer. Return to pot and bring to boil; add honey. Immediately fill 6 sterilized pint jars, leaving 1/4-inch head space. Wipe the jar tops and threads clean with clean damp towels. Place hot sealing lids on the jars and apply the screw on rings loosely. Process in boiling water bath in a deep canning pot for 5 minutes. Remove the jars and cool completely. Tighten the jar screw rings to complete the sealing process. After jars cool, check seals by pressing middle of lid with finger. (If lid springs back, it is not sealed and must be refrigerated.) Let jars of green tomato ketchup stand at room temperature 24 hours. Store unopened product in a cool dry place up to one year. Refrigerate green tomato ketchup after opening. Makes 6 pints of green tomato ketchup.

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