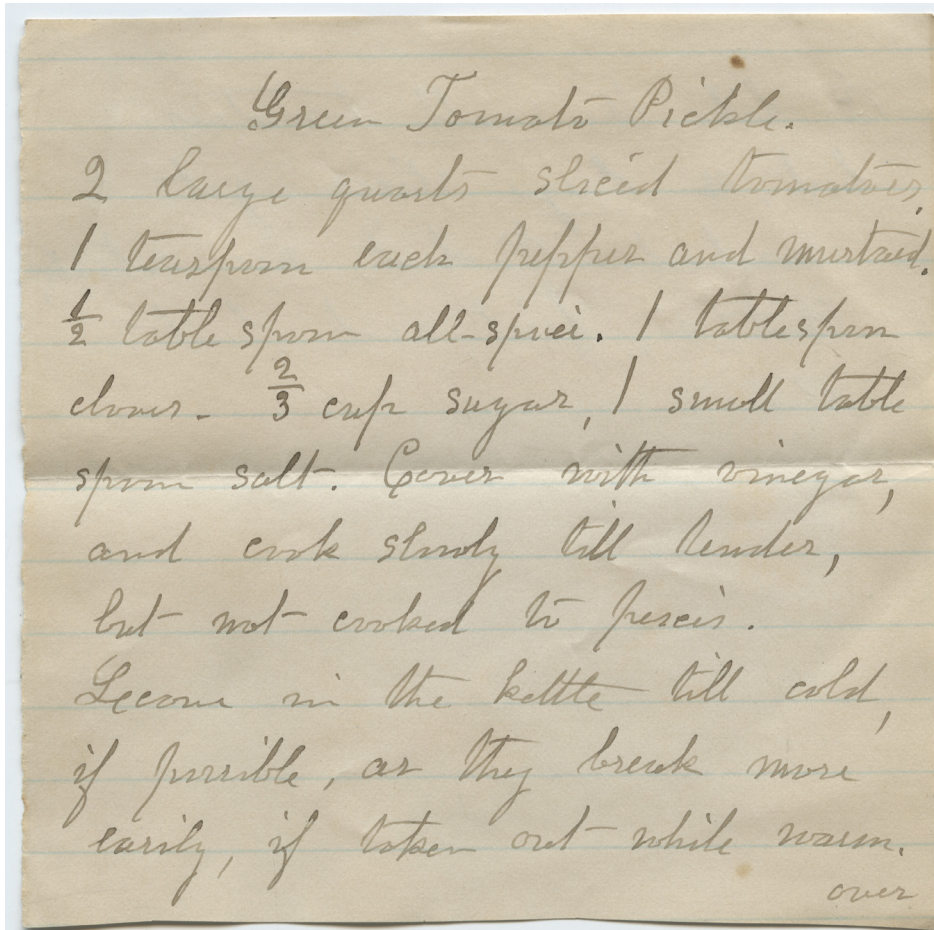


Green Tomato Pickle



2 large quarts sliced tomatoes
1 teaspoon each pepper and mustard.
1/2 table spoon all-spice. 1 table spoon
cloves. 2/3 cup sugar. 1 small table
spoon salt. Cover with vinegar,
and cook slowly till tender.
but not cooked to pieces.
Leave in the kettle till cold,
if possible, as they break more
easily if taken out while warm
over

Contributed to Maine Memory Network by Maine Historical Society

MMN # 104294

Date: Undated

Description: Isabel "Belle" Bixby Parsons' recipe for Green Tomato Pickle

I like the small tomatoes
best, as large slices get
mashed. I don't use outside,
that is, first, and last
slices.

I like the small tomatoes
but, as large slices get
mashed. I didn't use outside,
that is, first, and last
slices.