

## PICCALLI

*Got left over garden tomatoes that didn't ripen due to the Adirondack weather? Stir up a batch of Piccalli for canning. Great relish with baked beans on those cold winter days.*

1 gallon green tomatoes  
1 qt. onions  
Salt

1 gallon cabbage  
2-3 peppers

Chop above ingredients keeping tomatoes separate. Sprinkle salt on the tomatoes and let stand for 15 – 20 minutes. Drain liquid and place all ingredients in large large pot.

Add:

4 tb dry mustard  
2 tb. Ground ginger  
1 tb. Cloves

1 tb. Mace  
1 tb. Cinnamon  
3 pounds sugar.

Mix all together, and cover with boiling vinegar. Boil 15 minutes. Prepare for canning, or freeze in pint size containers.