**Tomato Chow Chow**

*Recipe from B.L. Unkel’s friend*

**Ingredients**

1 gal. fresh ripe Tomatoes, chopped

1 qt. Onions, finely chopped

3 pods Hot Pepper, finely chopped *(FYI: I use Green Serano peppers.)*

3 pods *(apx. 2 cups)* Sweet Bell Peppers, finely chopped

¾ cup Salt

4 cups Sugar

1 qt. Apple Cider Vinegar

1 tbsp. Allspice

**Directions**

* Combine tomatoes, onions, peppers, and salt.
* Let stand for two hours.
* Pour mixture in cheese cloth and let drain overnight.
* Combine tomato mixture with Sugar, Apple Cider Vinegar, and Allspice.
* Boil 1 hour, stirring constantly.
* Add to jars and can.
* Store opened jar of chow chow in refrigerator.

**Yields**

12+ jelly jars OR 5 pint jars + 1 jelly jar

***Note:*** *While the recipe calls for* fresh *ripe tomatoes, Dad suggested I try a batch using canned diced tomatoes. I haven’t done it yet, but I will. If the taste doesn’t change, this would save time and make the process much easier.*