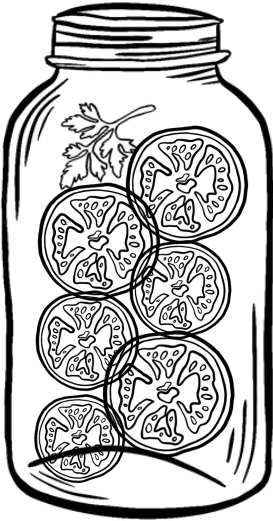




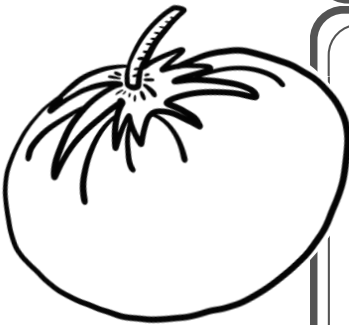
# Green Tomato Pickles

Prep Time: 5 min Cook time:  
over night makes 1 quart



## Ingredients

- 3 green tomatoes
- 5 garlic cloves, smashed
- 2 cups white vinegar
- 1 tsp salt
- Pinch of black pepper
- 2 tsp honey
- 3 sprigs fresh dill
- Fresh water to fill



**Experiment with  
adding different  
herbs!**

## Instructions

1. Slice tomatoes into wedges.
2. Combine all ingredients into a clean 1 quart glass jar.
3. Add enough water to cover the tomatoes.
4. Shake until salt and honey are dissolved.
5. Keep in the fridge overnight, or for up to one month.