**Green Tomato Pickles**

**6 medium green tomatoes (about 4-5 pounds sliced)**

**3 medium onions, sliced**

**2 Tablespoons non-iodized or pickling salt**

**4 Tablespoons ground dry mustard**

**1 ½ Tablespoons ground black pepper**

**1 cup cider vinegar**

**2 teaspoons whole mustard seeds**

**1 teaspoon whole allspice**

In a large bowl, arrange layers of tomatoes and onions, sprinkling a little salt in between each layer. Cover and let stand at room temperature overnight. In the morning, drain off juices; coarsely chop tomatoes and onions and put in a large kettle. In a small bowl, mix together the ground dry mustard and ground black pepper with a little vinegar to form a smooth paste, then gradually stir in remainder of vinegar and pour over tomatoes. Tie up mustard seed and whole allspice in a cheesecloth bag and put in with pickles. Bring to a boil, reduce heat, and simmer 20 minutes. Add water to pickles if there is not enough liquid for cooking. Take off heat, remove and throw away the spices in the cheesecloth, put pickles in warmed glass jars, cover, cool, and store in the refrigerator.

(Recipe from *Serving Up History: Savor the Flavors of Early West Virginia Cookery, 1776-1860* by Martha and Richard Hartley).