



Lewis County

Master Food Preservers

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Food Safety and Preservation



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Green Tomato Pie Filling

Green Tomato Pie

- 4 qts chopped green tomatoes
- 3 qts peeled and chopped tart apples
- 1 lb dark seedless raisins
- 1 lb white raisins
- 1/4 cup minced citron, lemon, or orange peel
- 2 cups water
- 2-1/2 cups brown sugar
- 2-1/2 cups white sugar
- 1/2 cup vinegar (5%)
- 1 cup bottled lemon juice
- 2 tbsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp ground cloves

Yield: About 7 quarts

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

Procedure: Combine all ingredients in a large saucepan. Cook slowly stirring often, until tender and slightly thickened (about 35 to 40 minutes). Fill jars with hot mixture, leaving 1/2-inch headspace. Adjust lids and process. See [Table 1](#).

Table 1.. Recommended process time for Green Tomato Pie Filling in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Quarts	15 min	20	25

This document was adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2009.

Reviewed November 2009.