

# Piccalilli (Modern Version)

## INGREDIENTS:

- 1 qrt. chopped cabbage
- 1 qrt. chopped green tomatoes
- 2 sweet red peppers, chopped
- 2 sweet green peppers, chopped
- 2 large onions
- ¼ cup salt

## DIRECTIONS:

- 1 Chop the cabbage, tomatoes, peppers and onion.
- 2 Mix with the salt and let stand overnight (in refrigerator). Next morning drain and press to remove all liquid possible.
- 3 Boil vinegar, water, sugar and spices 5 minutes.
- 4 Add the chopped vegetable mixture.
- 5 Bring to a boil and pour into sterilized jars to within ½ inch of top. Put on caps, screw band firmly tight.
- 6 Process in boiling water bath 5 minutes. Yields about 6 pints.

*Kerr Canning Book*

**Note:** *Because of safety in canning, at the Villa Louis we use modern versions of historic recipes for preserving. A historic Piccalilli recipe can be found in the 1880 Buckeye Cookery and Practical Housekeeping.*

\* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



VILLA LOUIS INTERPRETER CHOPPING VEGETABLES