

## Classic Chow Chow with Cabbage, Peppers, and Green Tomatoes

that pairs with meats, vegetables, and sandwiches



**TIME**  
**25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

- 1 small cabbage, chopped
- 6 to 8 green or red tomatoes, chopped
- 6 medium bell peppers, chopped
- 6 large onions, chopped
- 2 hot peppers, chopped (adjust to your heat preference)
- 3 cups sugar
- 5 cups white vinegar
- ... cup salt or pickling salt

### DIRECTIONS

- 1.** Combine Ingredients: In a large stockpot, add chopped cabbage, tomatoes, bell peppers, onions, hot peppers, sugar, vinegar, and salt.
- 2.** Cook the Mixture: Bring everything to a boil over medium-high heat.
- 3.** Once boiling, reduce heat and simmer for 20-25 minutes, stirring occasionally, until vegetables reach your desired tenderness.
- 4.** Store or Can: For canning: Ladle hot mixture into sterilized pint jars, leaving ½ inch headspace. Wipe rims clean, seal, and process in a boiling water bath for 10 minutes.
- 5.** For immediate use: Cool slightly and store in clean jars or containers in the fridge for up to 2 weeks.

### SWAPS & NOTES

**& Swaps Cabbage :** Traditional base-use green cabbage for best texture and flavor.

**Tomatoes :** Green tomatoes add tang, red add a touch of sweetness-use a mix!

**Hot Peppers :** Jalapeños or red chilies work well, or skip for a milder version.

**Sugar and Vinegar :** This balance gives chow chow its signature sweet-tangy taste.

### TIPS FOR SUCCESS

Chop vegetables uniformly for even cooking and prettier presentation.

Stir regularly to avoid sticking at the bottom of the pot.

Let flavors meld for at least 24 hours in the fridge for best taste.

Always use pickling salt or non-iodized salt for canning.

