

## Old Fashioned Chow Chow - A Classic Southern Pickle You'll Love

Old Fashioned Chow Chow: A Sweet and Tangy Southern Staple



**TIME**  
**25 min**

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### 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 (optional for heat)
- 3 Cups Sugar
- 5 Cups White Vinegar
- 1/4 Cup Salt or Pickling Salt

How to Make Old Fashioned Chow Chow:

1. Combine the Ingredients:
2. Bring to a Boil:
3. Simmer the Relish:
4. Can and Seal:

Tips for Success:

Chop vegetables evenly for a consistent texture and visual appeal.

Use pickling salt to avoid cloudiness in your brine.

Add more hot peppers if you like a kick of heat.

For best flavor, let the Chow Chow sit for at least a week after canning before opening a jar.

Serving Suggestions:

Top grilled hot dogs or sausages

Stir into Southern-style pinto beans or black-eyed peas

Spoon onto fried green tomatoes or cornbread

Add to sandwiches and burgers for a tangy crunch

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Final Thoughts:

## DIRECTIONS

1. **Combine the Ingredients:** In a large stockpot, add the chopped cabbage, tomatoes, bell peppers, onions, and hot peppers. Pour in the vinegar, sugar, and salt. Stir everything well to combine.
2. **Bring to a Boil:** Turn the heat to medium-high and bring the mixture to a rolling boil.
3. **Simmer the Relish:** Once boiling, reduce the heat and let the mixture simmer for 20-25 minutes, stirring occasionally, until the vegetables reach your desired tenderness.
4. **Can and Seal:** While the Chow Chow is still hot, ladle it into sterilized pint jars, leaving about 1/2 inch headspace. Wipe the rims, seal with canning lids and bands, and process in a hot water bath if storing long term.
5. **Tips for Success:** Chop vegetables evenly for a consistent texture and visual appeal.
6. Use pickling salt to avoid cloudiness in your brine.
7. Add more hot peppers if you like a kick of heat.
8. For best flavor, let the : Chow Chow sit for at least a week after canning before opening a jar.
9. **Serving Suggestions:** Chow Chow is a versatile condiment! Use it to:
10. Top grilled hot dogs or sausages
11. Stir into : Southern-style pinto beans or black-eyed peas
12. Spoon onto fried green tomatoes or cornbread
13. Add to sandwiches and burgers for a tangy crunch
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19. Final Thoughts: This Old Fashioned Chow Chow is a slice of Southern tradition in every spoonful. With its bold, sweet-tart flavor and crisp-tender texture, it's a pantry staple that transforms simple meals into something special. Whether you're serving it up with barbecue or giving a jar as a gift, this recipe brings flavor and heritage to your table.
20. Tried it? Share your Chow Chow jars with @chefmaniac and let us know how you enjoy it!

### TIPS FOR SUCCESS

Chop vegetables evenly for a consistent texture and visual appeal.

Use pickling salt to avoid cloudiness in your brine.

Add more hot peppers if you like a kick of heat.

For best flavor, let the Chow Chow sit for at least a week after canning before opening a jar.

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Original recipe: <https://chefmaniac.com/old-fashioned-chow-chow-a-classic-southern-pickle-youll-love/>