

Tomatoes Packed In Water

2-1/2 to 3-1/2 pounds tomatoes per quart

Bottled lemon juice

Salt (optional)

Hot Pack: Select firm tomatoes free of cracks, spots, or growths. Prepare only enough for one canner load. Wash tomatoes. Place tomatoes in wire basket and lower into large sauce pot of boiling water. Blanch 30 to 60 seconds. Remove from boiling water and dip immediately into cold water to slip off skins. Trim away green areas and cut out cores. Leave whole, or cut into halves or quarters.

Place tomatoes in a large sauce pot; add enough water to cover tomatoes. Boil gently 5 minutes, stirring to prevent sticking.

Add 1 tablespoon bottled lemon juice to each pint jar, 2 tablespoons bottled lemon juice to each quart jar. Pack hot tomatoes into hot jars leaving 1/2 inch headspace. Add 1/2 teaspoon salt to each pint jar, 1 teaspoon salt to each quart jar, if desired. Remove air bubbles. Adjust two-piece caps. Process in a boiling water canner:

Pints: 40 minutes at 0-1,000', 45 minutes at 1,001-3,000', 50 minutes at 3,001-6,000'

Quarts: 45 minutes at 0-1,000', 50 minutes at 1,001-3,000', 55 minutes at 3,001-

Spiced Tomato Jam

Yield: about 5 half-pints

3 cups prepared tomatoes (~2-1/4 pounds)
1-1/2 teaspoons grated lemon rind
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
4-1/2 cups sugar
1 box powdered pectin
1/4 cup lemon juice

If canning at under 1000' elevation, boil jars for 10 minutes to sterilize them.

Wash, scald, peel, and chop tomatoes. Heat slowly to simmering, stirring constantly. Cover, simmer 10 minutes. Measure 3 cups tomatoes into a large pot. Add lemon rind, allspice, cinnamon and cloves, and lemon juice. Measure sugar and set aside. Stir powdered pectin into prepared fruit. Boil over high heat, stirring constantly.

At once, stir in sugar; bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly. Remove from heat. Skim off foam.

Pour hot jam into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: So Easy to Preserve, 2015

Easy Hot Sauce

Yield: About 7 to 8 half-pint jars

8 cups (64 ounces) canned, diced tomatoes, undrained
1½ cups seeded, chopped Serrano peppers*
4 cups distilled white vinegar (5%)
2 teaspoons canning salt
2 tablespoons whole mixed pickling spices

***Caution: Wear plastic or rubber gloves when handling, cutting and seeding hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

Wash and rinse half-pint canning jars; keep hot until ready to use. Wash lids and set aside.

Place mixed pickling spices in a spice bag and tie the ends firmly. Mix all ingredients in a Dutch oven or large saucepot. Bring to a boil, stirring occasionally. Simmer another 20 minutes, until tomatoes are soft.

Press mixture through a food mill. Return the liquid to the stockpot, heat to boiling and boil for another 15 minutes.

Fill hot sauce into clean, hot half-pint jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.

Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017

Getting Ready

Read the recipe thoroughly before you begin. Measure out all ingredients. Follow directions exactly.

Have all your utensils at hand. Wash jars, lids, and rings in hot, soapy water. Rinse well.

Fill and Seal Jars Properly

Fill hot jars with product and leave the amount of headspace specified in the recipe. Carefully run a non-metallic utensil down inside the jar to release trapped air bubbles. Adjust headspace if needed by adding additional product. Wipe the jar rim.

Seal with two-piece lids. Tighten rings only finger tight.

Boiling Water Canning Highlights

1. Place jars on a rack on the bottom of canner.
2. Add enough very hot (but not boiling) water to cover the jars by at least 1 inch.
3. Place lid on canner and bring water to rolling boil. Reduce heat to a gentle boil.
4. Begin counting process time when the water starts to boil. Be sure to add time for altitude, if necessary. If the water stops boiling, return to a boil and **restart** timing.
5. At the end of the process time, turn off the heat, remove canner lid, and wait no more than five minutes before removing jars.
6. Remove the jars from the canner by lifting them upright. Place them on a folded towel.
7. Leave the jars alone until they have cooled thoroughly (approximately 24 hours).
8. If a jar doesn't seal, refrigerate it and use the product within a few days.

Steam Canning Highlights

1. Use recipes for a **boiling water** canner.
2. Add enough hot water to cover the rack.
3. Load jars onto rack and place lid on canner.
4. Turn heat to high and boil water until a steady column of steam (6-8 inches) appears from the vent hole(s) in the canner.
5. If canner has a temperature sensor, begin processing time when the marker is in the green zone for your altitude. If using a canner without a temperature sensor, begin processing time when a steady stream of steam is visible from the vent hole(s). Note: Processing time is limited to **45 minutes or less, including any modification for elevation.**
6. Monitor the temperature sensor and/or steady stream of steam during the entire timed process. Regulate heat so that the canner maintains a temperature of 212°F. A canner that is boiling too vigorously can boil dry within 20 minutes. If a canner boils dry, the food is considered under-processed and therefore potentially unsafe.
7. At the end of the processing time, turn off the heat, wait 2-3 minutes and remove the lid.
8. Remove the jars and place them on a towel and leave them alone for 24 hours.



TOMATOES!



Overloaded with tomatoes?

Want to enjoy your bounty all year?

Preserve those tomatoes safely with recipes and procedures inside using research-based preservation guidelines.



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