



Canned Tomatoes

with Kathy Manley

Makes approximately 8 quarts

Equipment

- Boiling Water Canner
- Eight (8) quart Jars
- Eight (8) Lids and Screw Bands
- Rubber Spatula
- Jar Lifter
- Lid Wand
- Large Pot (for blanching tomatoes)
- Small Pot (for keeping lids warm)
- Measuring Spoons
- Damp Cloth

STEP 1: Before You Begin Canning

CLEAN jars and lids – wash jars, lids and screw bands in hot soapy water. Rinse well and drain. Not necessary to dry. Inspect jars for nicks, cracks and chips.

HEAT JARS – place rack in the bottom of canner, then place the required number of jars on the rack. Add water to the jars and canner until the jars are two-thirds full. Cover the canner and bring the water to a simmer over medium heat. Not necessary to boil jars. Heat processing destroys any microorganisms.

PREPARE THE LIDS – Set screw bands aside – they do not require heating. Place the lids in a small saucepan, cover with water and bring to a simmer. Do not boil. Keep lids hot until ready to use.

STEP 2: Ingredients

- Tomatoes, 1 hand basket (8 quarts)
- Bottled Lemon Juice
- Canning Salt (optional)
- Water, 11 cups

Tips:

1. Use fresh, firm ripe tomatoes
2. Wash and drain

STEP 3: Canning Tomatoes Instructions

1. Submerge tomatoes in boiling water for about 30 seconds to loosen the skins.
2. Cut out all cores, removes skins and trim off any green spots. Cut tomatoes in half or leave whole.
3. Put one (1) tablespoon of bottled lemon juice in each pint jar. *For quarts add 2 tablespoons of lemon juice.*
4. Pack tomatoes in jars, pressing gently on tomatoes until the natural juice fills the space between tomatoes. **Leaving ½ inch of head space.**
5. Add half (1/2) teaspoon of canning salt to each pint jar. *For quarts add 1 teaspoon of canning salt.*
6. Run rubber spatula between tomatoes and jar to release air bubbles.
7. Wipe top and threads of jar with damp cloth. Put on lid and screw down band evenly and tightly.
8. As each jar is filled, stand it on rack in canner of hot, not boiling water. Water should cover jars 1 to 2 inches.
9. Put cover on canner. Bring to a boil and process quarts for 85 minutes at a gentle but steady boil.
10. After processing time is complete, turn off heat and remove canner lid.
11. Let canner cool for 5 minutes before removing jars.
12. Remove jars from canner. Let cool for 12 to 24 hours before checking for seal. Remove bands. Test for seal by pressing center of lid. If dome is down or stays down when pressed, jar is sealed.