

Canning Stewed Tomatoes

4 Quarts Tomatoes.

2 Teaspoons Salt or ½ teaspoon per quart

1/2 Cup Green Peppers chopped (optional)

1/2 Cup Onions chopped (optional)

1/8 Cup Fresh Basil chopped (optional)

Dip tomatoes 30 seconds in boiling water to remove skins. Peel, core, then cut tomatoes small enough to fit in jars.

For plain tomatoes pack now and just add ½ teaspoon of salt.

For flavored tomatoes combine all ingredients in kettle and boil for 10 minutes prior to filling jars.

Pack in hot jars. Process in a Pressure Canner 15 minutes for pints, 20 minutes for quarts.

<http://www.deejayssmokepit.net/>

