

Canning Tomatoes

Crushed Tomatoes (no added liquid)

An average of 22 pounds is needed per canner load of 7 quarts; an average of 14 pounds is needed per canner load of 9 pints.

Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split, then dip in cold water. Slip off skins and remove cores. Trim off any bruised or discolored portions and quarter.

Heat one-sixth of the quarters quickly in a large pot, crushing them with a wooden mallet or spoon as they are added to the pot. This will draw off some juice. Continue heating the tomatoes, stirring to prevent burning.

As soon as the tomatoes are boiling, gradually add remaining quartered tomatoes, stirring constantly, these remaining tomatoes do not need to be crushed. They will soften with heating and stirring. Continue until all tomatoes are added, then boil gently 5 minutes.

Add bottled lemon juice or citric acid to jars. See acidification directions. If desired, add 1 teaspoon of salt per quart to the jars. Fill jars immediately with hot tomatoes, leaving 1/2-inch headspace. Adjust lids and process jars as described in Table 1 or 2.

Whole or Halved Tomatoes

An average of 21 pounds is needed per canner load of 7 quarts; an average of 13 pounds is needed per canner load of 9 pints.

Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split, then dip in cold water. Slip off skins and remove cores. Leave whole or halve.

Add bottled lemon juice or citric acid to jars. See acidification directions. If desired, add 1 teaspoon of salt per quart to the jars.

Packed in Water

Hot pack--Add enough water to cover the tomatoes, then boil gently for 5 minutes. Fill jars with hot tomatoes. Add hot cooking liquid to cover, leaving 1/2-inch headspace. Adjust lids and process jars as described in Table 1 or 2.

Raw pack--Fill clean jars directly with raw peeled tomatoes. Add hot water to cover, leaving 1/2-inch headspace. Adjust lids and process jars as described in Table 1 or 2.

Packed Raw without Added Liquid

Fill jars with raw tomatoes, leaving 1/2-inch headspace. Press tomatoes in the jars until spaces between them fill with juice. Leave 1/2-inch headspace. Adjust lids and process jars as described in Table 1 or 2.

Packed in Tomato Juice

Raw pack--Heat tomato juice in a saucepan. Fill jars with raw tomatoes, leaving 1/2-inch headspace. Cover tomatoes in the jars with hot tomato juice, leaving 1/2-inch headspace. Adjust lids and process jars as described in Table 1 or 2.

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