![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\H0GH6ORV\tomato-16011-large[1].png]()**CANNED TOMATOES – HOT PACK**

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NIAZN69U\4945923358_e602e4d438_z[1].jpg]()**Yield: 500 mL (1 pint) per 2-3 people**

**Processing – Boiling Water Bath**

3 med-large Roma or plum tomatoes.

2 mL kosher salt (no additives)

2 mL lemon juice

1. Prepare jars - wash and sterilize. Prepare snap lids by softening sealing compound.
2. Prepare tomatoes – blanch and peel.
3. Cut tomatoes in quarters. Place in a medium-large pot and just **BARELY COVER** with water. **BOIL** for 2-3 minutes.
4. Meanwhile, add salt and lemon juice to the empty jar.
5. Pack hot tomatoes into the hot jar, leaving **1 cm** (½“) head space after filling with cooking liquid.
6. Remove air bubbles by running a sterile, narrow rubber spatula around the inside of the jar. Wipe off the rim of the jar with a slightly-damp, CLEAN cloth.
7. Place softened snap lids on jars. Place screw band and tighten ONLY finger-tip tight.
8. Immediately place filled jar(s), without tipping, in a boiling water bath canner. Cover pot and begin timing **AFTER** water returns to a full, rolling boil.
* Be certain that jars are fully immersed, with a **minimum** of 2-3 cm (1”+) of water (or more) **above** the tops of the jar(s). Also ensure that jars do not touch the bottom of the pot directly. Use a rack, or extra screw bands, tied together, as a base on which to place the jars.
1. Process filled jar(s) for 15 minutes (for 500 mL/1 pint jars) or 35 minutes (for 1L/quart jars).
2. After processing, remove jars (without tipping) and place on a clean, DRY towel.
* **Do NOT tighten screw bands!!** They may be removed when cool, if desired.
1. Cool, upright, for at least 24 hours before storing.
2. Test for seal when cooled:
* **HEAR:** “SNAP” sound when vacuum seal forms; hollow sound when lid is tapped
* **SEE:** lid curves downward
* **FEEL:** lid should not move up/down when pressed in the centre.

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**Vint 2016**

*TIPS FOR SUCCESSFUL CANNING:*

* Use the best quality produce, free from blemishes, for the best result.
* Partially thawed, frozen, unsweetened fruits may be substituted for fresh. Thaw frozen fruit in refrigerator just until crushable; some ice crystals should still be present.
* Measure with precision. Accurate measuring helps ensure success and food safety.
* **DO NOT** alter ingredient measures, especially sugar!
* Use liquid measures to measure prepared fruits and liquids.
* Thoroughly wash and DRY all produce. Unclean fruit can cause spoilage growth in jams.
* Cook jam recipes in a large, **DEEP** stainless steel saucepan or Dutch oven to allow space for a full rolling boil without boiling over. When using added pectin, be sure to bring jam to a full rolling boil that **cannot** be stirred down **BEFORE** counting the one minute boiling time.