**Canning Tomatoes**



Plum or paste tomatoes (2-3 pounds per quart of finished) these are meatier, but you can use any type

½ teaspoon Citric acid per quart (or 2 Tbs bottled lemon juice)

1 teaspoon Canning or Kosher salt per quart

**Preparation**

1 large pot of boiling water and blanching basket

1 sink full of cold water (or large bowl)

1 bowl for skinned tomatoes

1 bowl for tomato skins and cores

Sterilized quart jars for canning (see separate Hot Water Bath instructions for full details)

**Blanching**

Wash tomatoes and remove any bad spots. Cut a small x in the bottom of teach tomato for easier peeling. Boil a large pot of water to blanch the clean tomatoes. Have the sink or large bowl of cold water ready. Place the tomatoes in the blanching basket, about ¾ of the way full. Dip the basket of tomatoes into the boiling water and leave for 1 -2 minutes. Transfer the blanched tomatoes to the cold water and slip off the skins. Place peeled tomatoes into one bowl and skins in another.

**Raw Pack**

When the jars are sterilized remove from water.

Finish preparing tomatoes by coring and cutting into quarters, halves or left whole. Fill each prepared jar with the tomatoes, pressing to extract juice and remove air bubbles. Add ½ teaspoon of citric acid and 1 teaspoon of canning or kosher salt to tomatoes in jars.

Top off jars with hot boiling water if there is not enough juice. Leave ½ inch headspace.

Wipe rims with wet paper towel, place hot lids and rings on jar and tighten. Place into boiling hot water bath and process for 45 minutes.

Remove and let cool, checking for proper seal.



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