

Farm-Fresh Canned Tomatoes

Home-canned farm fresh tomatoes are perfect for winter soups, sauces, stews, salsas and more!

- 3 pounds of tomatoes **per quart** jar you are using
- bottled lemon juice
- pickling or kosher salt (optional)

Preparing Tomatoes

Rinse tomatoes thoroughly. Dip in boiling water for 30 to 60 seconds or until skins split, then dip in cold water. Peel off skins and remove cores. Leave whole or cut the tomatoes in half. Add 2 tablespoons bottled lemon juice to each jar. 1 teaspoon of kosher or pickling salt can be added to each quart jar, if desired.

Fill jars with raw tomatoes, pressing tomatoes in the jars until spaces between them fill with juice. Leave ½ inch headspace. Run a non-metal spatula through the tomatoes and along the edges of the jar to remove any air bubbles.

Processing the Tomatoes

With a clean cloth, wipe off the rims of the filled jars. Place caps and bands on the jars. Using a jar lifter, put jars in a canner filled with enough hot water to cover by 2 inches.

Place lid on the canner and bring water to a boil.

Once water boils, process the tomatoes for approximately 85 to 90 minutes. Be sure to add more boiling water as necessary to keep the jars covered by 1 to 2 inches of water at all times.

After processing, remove from water and place on a towel on the kitchen counter to cool. Before storing, be sure to check caps for proper sealing. Refrigerate any improperly sealed jars and use within one week.

Yield: 1 quart of canned tomatoes per 3 pounds fresh