



# Canning Tomatoes

## **TOMATOES-CRUSHED (with no added liquid)**

A high-quality product, ideally suited for use in soups, stews, and casseroles.

**Quality:** Select only disease-free, preferably vine-ripened, firm fruit for canning.

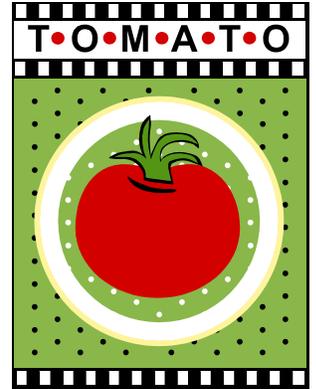
**Caution: Do not can tomatoes from dead or frost-killed vines. Green tomatoes are more acidic than ripened fruit and can be canned safely with any of the following recommendations.**

**Quantity:** An average of 22 pounds is needed per canner load of 7 quarts; an average of 14 fresh pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 17 to 20 quarts of crushed tomatoes—an average of 2¾ pounds per quart.

**Procedure:** 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 exude juice. Continue heating the tomatoes, stirring to prevent burning. Once 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. Acidification:** To ensure safe acidity in whole, crushed, or juiced tomatoes, add 2 tablespoons of bottled lemon juice or 1/2 teaspoon of citric acid per quart of tomatoes. For pints, use 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid. Acid can be added directly to the jars before filling with product. Add sugar to offset acid taste, if desired. Four tablespoons of a 5 percent acidity vinegar per quart may be used instead of lemon juice or citric acid. However, vinegar may cause undesirable flavor changes.

Add 1 teaspoon of salt per quart to the jars, if desired. Fill hot jars immediately with hot tomatoes, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed.

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Wipe rims of jars with a dampened clean paper towel. Adjust lids and process. (Acidification is still required for the pressure canning options; follow all steps in the Procedures above for any of the processing options.)

**When processing time is completed:** After the processing time is completed, leave the jars in the canner for another 5 minutes. Then lift directly upward and place on a cooling rack or towel. Leave undisturbed to cool for 12- 24 hours. Check to make sure the jars have sealed. Then remove the ring band and wash the jar thoroughly. Store sealed jars in cool, dark, dry locations. If jars have not sealed, place in the refrigerator and eat or reprocess with a new sealing lid for the full amount of time.

| Recommended process time for Crushed Tomatoes in a boiling-water canner |          |                              |                |                |                |
|---|----------|------------------------------|----------------|----------------|----------------|
| Style of Pack   | Jar Size | Process Time at Altitudes of |                |                |                |
|   |          | 0–1,000 ft                   | 1,001–3,000 ft | 3,001–6,000 ft | Above 6,000 ft |
| Hot   | Pints    | 35 min                       | 40             | 45             | 50             |
|   | Quarts   | 45                           | 50             | 55             | 60             |

| Recommended process time for Crushed Tomatoes in a dial-gauge pressure canner |                 |              |                                       |                |                |                |
|---|-----------------|--------------|---------------------------------------|----------------|----------------|----------------|
| Style of Pack   | Jar Size        | Process Time | Canner Pressure (PSI) at Altitudes of |                |                |                |
|   |                 |              | 0–2,000 ft                            | 2,001–4,000 ft | 4,001–6,000 ft | 6,001–8,000 ft |
| Hot   | Pints or Quarts | 20 min       | 6 lb                                  | 7 lb           | 8 lb           | 9 lb           |
|   |                 | 15           | 11                                    | 12             | 13             | 14             |

| Recommended process time for Crushed Tomatoes in a weighted-gauge pressure canner |                 |              |                                       |                 |  |
|---|-----------------|--------------|---------------------------------------|-----------------|--|
| Style of Pack   | Jar Size        | Process Time | Canner Pressure (PSI) at Altitudes of |                 |  |
|   |                 |              | 0–1,000 ft                            | Above 1,000 ft  |  |
| Hot   | Pints or Quarts | 20 min       | 5 lb                                  | 10 lb           |  |
|   |                 | 15           | 10                                    | 15              |  |
|   |                 | 10           | 15                                    | Not recommended |  |

This document was extracted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA. Revised 2015. Chapter 3 pages 5-8.

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# Tomato and Tomatillo Salsas

## TOMATO CHILI SALSA

(As hot or as mild as you like it)

(Makes 6 to 8 pints)

- 1-pound onions
- 2 pounds peppers (this can be a mixture of sweet and hot peppers)
- 5 pounds tomatoes
- 3 teaspoons salt (optional)
- 1/2-teaspoon pepper
- 1-cup vinegar or commercially bottled lemon juice



1. Finely chop or coarsely grind onions and peppers; then weigh correct amounts.
2. Peel, core and chop fresh tomatoes or canned whole, peeled tomatoes into small pieces. Weigh correct amount.
3. Add onions, peppers, and other ingredients to chopped tomatoes. Heat to simmering; simmer 10 minutes.
4. Pack into clean, hot pint or half-pint jars. Add prepared lid and ring band.
5. Put jars into a boiling water canner. Cover the jar to at least an inch over the top of the jars. Process 15 minutes after the water comes to a boil.
6. After the processing time is finished, leave the jars in the canner for another 5 minutes. Then lift directly upward and place on a cooling rack or towel. Leave undisturbed to cool for 12- 24 hour. Check to make sure the jars have sealed. Then remove the ring band and wash the jar thoroughly. Store sealed jars in cool, dark and dry locations. If jars have not sealed, place in the refrigerator and eat or reprocess with a new sealing lid for the full amount of time.

The hotness of your salsa will depend on the kind and amount of the peppers that you use. Example: For a very mild salsa, use mostly Bell peppers and 1 or 2 hot peppers. For a hot salsa, use all jalapeno or hotter peppers.

**NOTE:** To insure safe salsas do not increase the proportion of peppers and onions used in this recipe! Remember, vegetables in this recipe must be weighed!

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## **Tomatillo Green Salsa**

- 5 cups chopped tomatillos
- 1 ½ cups seeded, chopped long green chilies
- ½ cup seeded, finely chopped jalapeno peppers
- 4 cups chopped onions
- 1 cup commercially bottled lemon juice
- 6 cloves garlic finely chopped
- 1 tablespoon ground cumin\*
- 3 tablespoons oregano leaves\*
- 1 tablespoon salt
- 1 teaspoon black pepper



Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 20 minutes, stirring occasionally. Ladle hot into pint jars, leaving ½ inch headspace. Add prepared lids and ring bands. Process in a boiling water canner for 15 minutes at 0-1,000 feet altitude; 20 minutes at 1,001-6,000 feet; 25 minutes above 6,000 feet. The jars should be put into a boiling water canner with the water over the top of the jars by at least one inch. After the processing time is finished, leave the jars in the canner for another 5 minutes. Then lift directly upward and place on a cooling rack or towel. Leave undisturbed to cool for 12-24 hours. Check to make sure the jars have sealed. Then remove the ring band and wash the jar thoroughly. Store sealed jars in cool, dark and dry location. If jars have not sealed, place in the refrigerator and eat or reprocess with a new sealing lid for the full amount of time.

Yield 5 pints

\*Optional

**Note:** You may use green tomatoes in this recipe instead of tomatillos.

**Citation: National Center for Home Food Preservation:** [https://mafiadoc.com/sensational-salsas-national-center-for-home-food-preservation\\_5a1025451723ddd8032403ec.html](https://mafiadoc.com/sensational-salsas-national-center-for-home-food-preservation_5a1025451723ddd8032403ec.html)

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