

# Tomatoes, crushed

Makes 4 to 5 pints

## Ingredients

5 to 8 pounds tomatoes

5 tablespoons bottled lemon juice or 1¼ teaspoons citric acid

Salt, optional

## Directions

**FILL** boiling-water canner half full with clean water. Wash jars and screw bands in hot soapy water; rinse with warm water. Treat flat lids according to manufacturer's directions. Keep jars warm until filled.

**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** about 1 pound 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 of the juice. Continue heating the tomatoes, stirring to prevent burning. Once 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 1 tablespoon bottled lemon juice or ¼ teaspoon citric acid per pint of tomatoes.** The acid can be added directly to each jar before filling. Add ½ teaspoon salt to each jar, if desired. Fill jars immediately with hot tomatoes, leaving ½-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids.

**PLACE** jars on elevated rack in canner. Lower rack into canner. (Water must cover jars by 1 to 2 inches. Add boiling water, if necessary.) Process in a boiling water bath canner **35 minutes**. Turn off heat and remove lid; wait 5 minutes before removing jars.

**REMOVE** jars and place upright on a towel to cool completely. After jars cool, check seals by pressing middles of lids with finger. (If lids spring back, lids are not sealed and refrigeration is necessary.)

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## ACIDIFY TOMATOES

Tomatoes must be acidified to can them safely because their pH values fall close to 4.6. Use either lemon juice or citric acid. Ascorbic acid is not a substitute for citric acid.

### Equipment and supplies:

- Boiling water-bath canner
- 4 or 5 pint jars with flat lids and rings
- Soap and water
- Small saucepan
- Paring knife
- Chef's knife
- 6- or 8-quart saucepan
- Measuring spoons
- Large spoon
- Tongs
- Jar funnel
- Ladle
- Lid wand
- De-bubbler
- Paper towels
- Towel or cooling rack

