

# Tomatoes, whole or halved

Makes 4 to 5 pints

## Ingredients

5 to 8 pounds tomatoes

16 to 32 ounces of tomato juice

5 tablespoons bottled lemon juice or 1¼ teaspoons citric acid

Salt, optional

## Directions

**FILL** pressure canner with 2 to 3 inches of water; heat to 180°F. 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. Leave whole or halve.

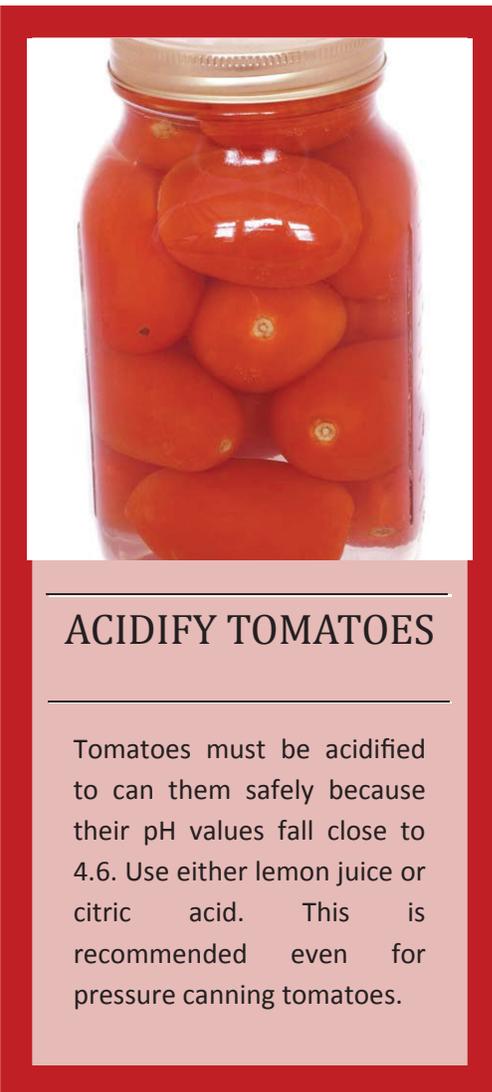
**PLACE** tomatoes in a large saucepan and add enough tomato juice to cover them. Boil tomatoes and juice gently for 5 minutes.

**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. Add hot tomato juice to the jars to cover the tomatoes, again leaving ½-inch headspace. Remove air bubbles. Wipe jar rims. Adjust lids.

**PROCESS** in a dial gauge pressure canner at 11 pounds pressure or in a weighted gauge pressure canner at 10 pounds pressure for **25 minutes**. Turn off heat, remove canner from the heat if possible, and let the canner cool down naturally. Remove weight and wait additional 10 minutes before removing lid.

**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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### Equipment and supplies:

- Pressure 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

