

Canned Tomatoes Recipe

Note that the following recipe works well for whole, halved, quartered, or diced tomatoes. Feel free to make whichever you tend to cook with the most, or a combination. I recommend referencing [this recipe](#) for more information.

- Cut tomatoes to the desired size and cut out the core/stem.
 - I quartered mine, but you can cut yours in half, a smaller dice or leave them whole; however you prefer.
 - Also, I chose to leave the skin on since its full of good nutrients.
 - If you want to remove the skins, I recommend a quick blanch (dip the tomatoes into boiling water for a 30-60 second) to loosen the skins, immediately plunge into cold water, and then slip the skins off with your fingers.
- Following the advice of Anne-Marie Bonneau (AKA [Zero Waste Chef](#)) I roasted mine for about 2 hours at 225F to concentrate the flavor just a bit before canning them. This is, of course, an optional step.
- Prepare boiling water canner (see the [Water Bath Canning lesson](#) for details supplies and the overall canning process). Heat jars in simmering water until ready to use, do not boil. Wash lids in warm soapy water and set aside with bands.
- Add 2 Tablespoons lemon juice to each hot quart jar (or 1 Tablespoon if you're using pints).
- Pack tomatoes in hot jars, pressing down, until space between tomatoes fills with juice, leaving 1/2 inch headspace.
- Remove air bubbles. Wipe jar rim. Center lid on jar and apply band, adjust to fingertip tight. Place jar in boiling water canner. Repeat until all jars are filled.
- Process jars 1 hour and 25 minutes (for both pints and quarts, adjusting for altitude).
- Turn off heat, remove canner/pot lid, let jars stand 5 minutes.
- Remove jars and cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.

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