

Cleveland County Kitchen
July 2020
Food of the Month – Tomatoes
Recipe: *Canning Tomatoes – Whole or Halved
(Packed in Water)
Chef: Nancy Abasiekong, Extension Agent
Family & Consumer Sciences



*Source: UGA Extension, [Preserving Food: Canning Tomatoes and Tomato Products](#), Revised 05-15

Ingredients:

- Tomatoes
- Bottled lemon juice - 1 Tablespoon per pint; 2 Tablespoons per quart or Citric acid - ¼ teaspoon per pint; ½ teaspoon per quart
- Salt – ½ teaspoon per pint or 1 teaspoon per quart (if desired)

Directions:

Rinse tomatoes. 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.

Hot Pack Place prepared tomatoes in saucepan and cover with water. Bring to a boil and boil gently in water for 5 minutes. Add bottled lemon juice OR citric acid to hot jars, according to the '*Acidify Some Products for Safety*' directions on page 3 of ["Preserving Food, Canning Tomatoes and Tomato Products."](#) Add 1/2 teaspoon of salt to each pint jar; 1 teaspoon to each quart jar, if desired.
Pack hot tomatoes into hot jars, leaving 1/2-inch headspace. Fill jars to 1/2 inch from top with hot cooking liquid. Remove air bubbles and adjust headspace if needed. Wipe jar rims. Adjust lids and process jars as described in Option 1 or Option 2.

*** Option 1** Process in Boiling Water Bath (212° F):
Pints 40 minutes
Quarts 45 minutes

*** Option 2** Process in Dial Gauge Pressure Canner at 11 pounds pressure OR in a Weighted Gauge Pressure Canner at 10 pounds pressure:
Pints or Quarts 10 minutes

Remember to Make Altitude Adjustments

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