

CANNING TOMATOES

... by "HOT PACK"

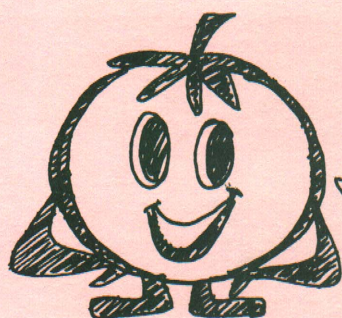
information by... Judy Van Weston
for... expanded nutrition program
cooperative Extension Service-MSU

USE ONLY FIRM, RIPE TOMATOES. DO NOT USE OVERRIPE TOMATOES... THEY BECOME LOWER IN ACID AS THEY RIPEN. LOWER ACID CONTENT INCREASES THE DANGER OF "DEADLY" BOTULISM POISONING.! SO... AVOID ANY TOMATOES WITH SOFT OR DECAYED AREAS. (DO NOT TRY TO SAVE THE "GOOD PART"!)

EQUIPMENT:

- HOT WATER BATH CANNER WITH JAR RACK (LIFTER)
- LARGE SAUCE PAN
- SMALL SAUCE PAN
- WIRE BASKET OR CLOTH SACK FOR SCALDING TO REMOVE SKINS
- MEASURING CUP (8 oz.)
- SHARP KNIFE
- TABLE KNIFE
- WOOD SPOON
- JAR FUNNEL
- TOWEL OR COOLING RACK
- NEW FLAT LIDS
- CLEAN RINGS (BANDS)
- CLEAN MASON JARS

- ➔ USE ONLY MASON (CANNING) JARS; THESE ARE HEAT TEMPERED TO AVOID BREAKAGE. NEVER USE OTHER JARS.
- ➔ USE ONLY RINGS & LIDS (with sealing compound edges) MADE TO BE USED WITH MASON JARS.
- ➔ CHECK TOPS OF JARS FOR CRACKS & CHIPS. DO NOT USE DAMAGED JARS (they will not "seal" properly). THE LID SEALING COMPOUND WILL NOT FILL INTO CHIPS AND CRACKS.



NOW...

FOLLOW THE SIMPLE

How-To-Do-IT

STEPS FOR CANNING TOMATOES THE "HOT-PACK" WAY

- ★ SELECT ONLY HIGH QUALITY TOMATOES AND THE PROPER EQUIPMENT (SEE DETAILS... FRONT PAGE) SOME TOMATO RECIPES MAY INCLUDE OTHER VEGETABLES: ONIONS, FRESH PEPPERS, CELERY, ETC. THESE TOMATO MIXTURES MUST BE PROCESSED IN A PRESSURE CANNER ... NOT BY THESE HOT-PACK INSTRUCTIONS! OK?

1 Wash and rinse jars and screw bands; leave in hot rinse water until ready to use. In small sauce pan cover flat metal lids with boiling water and keep over low heat. Avoid any chance of "Germy" upsetting the process!

Guess I'm not wanted around here!



2 Fill water bath canner half full of hot water. Set on high heat, bring to boil.

3 Wash tomatoes in cold water and drain. Put about 6 clean-washed tomatoes in the wire basket (or cloth sack) and lower gently into sauce pan of boiling water. Remove after 30 to 60 seconds ... or as soon as skins split. Dip tomatoes in cold water to cool enough to handle to remove (slip-off) the skins.



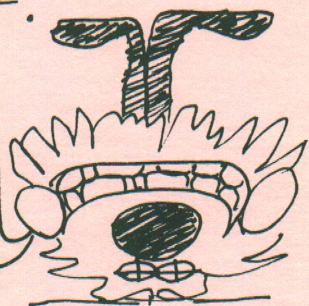
4 Cut out core and "slip" skin off. Cut away any green or unripe spots.

5 cut tomatoes into quarters and put into large sauce pan or kettle. Bring to boil and stir with wood spoon often.

DO NOT OVERCOOK

Heating to a boil will destroy some of the bacteria that could cause spoilage and will shorten processing time...as the tomatoes have already been brought to the boiling point.

You are
"killing"
my
chances!



6 Remove jars from the hot water. Place clean funnel on jar lip and fill hot jar with the hot tomatoes, leaving $\frac{1}{2}$ inch of room at top of jar. You may add 1 teaspoon of salt to each quart of tomatoes if desired. However, salt is not necessary for preservation of tomatoes.

7 Remove funnel and "run" table knife around the inside and full length of jar to let all air escape.

8 Wipe rim of jar with wet, clean cloth. Be sure no seeds or pieces of tomato are on the rim as they will prevent lids from sealing. (The sealing compound is not thick enough to go over the seed and still seal the jar).

9 Place warm lid on jar and screw band on the jar firmly to insure good contact by the sealing compound.

A bushel of tomatoes yields about 18 quarts

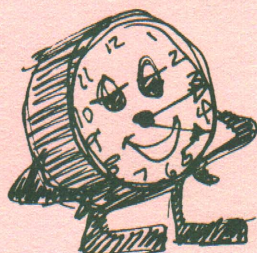


10 Place hot packed jars into wire canner rack (jars may break if they are placed on the bottom of canner). Lower jars and rack into boiling water bath canner. Add additional boiling water (do not pour directly on top of jars) to cover jars with 1 or 2 inches of water. Turn heat to high, bring water back to boiling and begin timing when water starts to boil again.

11 Process pints 20 minutes and quarts 25 minutes. (These times are recommended by MSU food scientists and may differ from U.S.D.A.)

12 When processing time is finished, remove jars from the canner with lifter. Place on towel or rack away from draft. Leave space between jars for air to circulate.

DO NOT TIGHTEN JAR RINGS!
(IT MAY DISTURB LID SEALING)



13 Allow 24 hours for jars to cool before checking the seals. Press down on the center of lid. If center stays down... jar is sealed.

★ **IF JAR IS NOT SEALED...**
lid will "pop" up. Reprocess within 24 hours with new lid. (Directions available) or these tomatoes may be frozen or refrigerated and used within 2 days.