

Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

Use 3 lbs tomatoes for each quart jar

One box of Untiedt's Canner Tomatoes should make 7-8 quart jars

Crushed tomatoes resemble whole or halved tomatoes in flavor, but since they are crushed they're ideal for sauce, soup and stew recipes.

Ingredients:

3 lbs tomatoes per quart jar

2 Tbsp bottled lemon juice to each hot quart jar
-OR-

1 Tbsp bottled lemon juice to each hot pint jar

Salt, 1 tsp salt to each quart jar or 1/2 tsp salt to each pint jar (if desired)

Glass preserving jars with lids and bands



Untiedt's Vegetable Farm, Inc.

Visit us to learn more

www.UntiedtsWeGrowForYou.com

Canning Made Easy! Tomatoes

Directions:

- 1.) PREPARE boiling water canner. Heat jars and lids in simmering water until ready for use. Do not boil. Set bands aside.
- 2.) WASH tomatoes. Dip in boiling water 30 to 60 seconds. Immediately dip in cold water. Slip off skins. Trim away any green areas and cut out core. Leave tomatoes whole or cut into halves or quarters.
- 3.) ADD 2 Tbsp bottled lemon juice to each hot quart jar. Add 1 Tbsp bottled lemon juice to each hot pint jar.
- 4.) PACK hot tomatoes into hot jars to within a generous 1/2 inch of top of jar. Press tomatoes into the jar until the spaces between them fill with juice, leaving 1/2 inch headspace. Add 1 teaspoon salt to each quart jar, 1/2 teaspoon to each pint jar, if desired. Remove air bubbles and adjust headspace, if necessary, by adding hot tomatoes. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
- 5.) PROCESS filled jars in a boiling water canner for 35 minutes for pints and 45 minutes for quarts, adjusting for altitude. Remove jars and cool. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed.

Special Event or Canning Project?

Quantity Prices Available When You Pre-order