



How to Can Tomatoes: Stovetop



What You'll Need

- Tomatoes
- Lemon Juice
- Canning Salt
- Water
- 7 quart-sized canning jars with lids & bands
- Large stockpot with rack
- Canning funnel
- Jar lifter
- Lid lifter

Tips

- Work in batches
- Slide spatula along wall of jar to remove air bubbles.

How-To

1. Boil clean jars for 10 minutes.
2. Wash tomatoes, cut "X" slit on bottoms.
3. Blanch tomatoes for 30 seconds to 1 minute. Ice bath. Peel skins, remove core.
4. Simmer enough water to cover tomatoes and add 1 tbsp of lemon juice per quart jar.
5. Place tomatoes in jars, leaving 1 inch headspace. Add in lemon juice solution.
6. Add lids and tighten finger-tip tight.
7. Place jars in water bath, cover jars 1-2 inches. Bring to boil and process for 45 minutes.
8. Remove and cool for 12-24 hours.
9. Check seal is secure. Refrigerate unsealed jars.