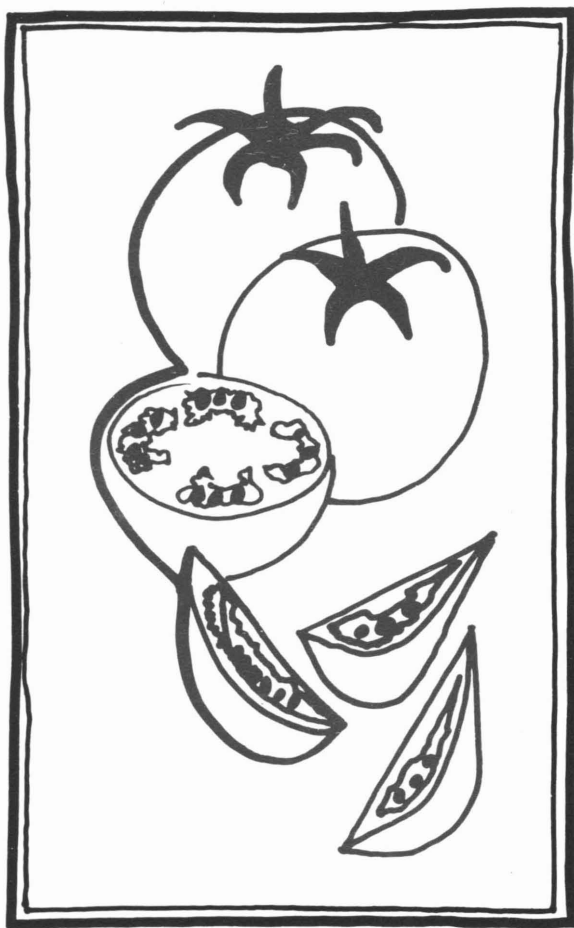


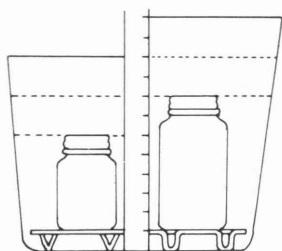
# How To Can Tomatoes and Tomato Juice



TEXAS AGRICULTURAL EXTENSION SERVICE  
THE TEXAS A&M UNIVERSITY SYSTEM  
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## HOW TO CAN TOMATOES AND TOMATO JUICE

### BOILING WATER BATH METHOD



Tomatoes have more acid than other vegetables. High-acid foods can be processed in a boiling water bath canner. This container is large enough for canning jars to be completely covered and surrounded by boiling water.

### GET TOMATOES READY

- Use firm, fresh ripe tomatoes that do not have bruises, soft spots or cracks. Do not can overripe tomatoes because they are lower in acid and may not be safe to can.
- Wash tomatoes.
- Dip into boiling water about  $\frac{1}{2}$  minute or until skin starts to crack.
- Dip into cold water.
- Core and peel.
- Leave tomatoes whole or cut in halves or quarters.
- Hot pack or cold pack according to directions.

### TOMATO JUICE

Cut into small pieces and cook slowly (simmer) until soft, stirring often. Put through strainer.

### CONTAINERS

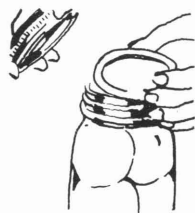
Glass canning jars, sometimes called mason jars, are available in various sizes. Choose pints or quarts for canning tomatoes. If properly used, these jars will last for many years.

Many commercial foods, such as mayonnaise, are packaged and sold in glass jars. These should never be used in a pressure canner. If they are used for boiling water bath canning, they should first be carefully examined. Visually check for nicks and scratches. Be sure the neck is deep enough for jar closure to fit.



## LIDS

The most popular closure is the two piece vacuum lid and cap. Follow the manufacturer's directions for the use of the closure you use.



## TWO WAYS TO FILL JARS

### Hot Pack—Tomatoes

Bring tomatoes to a boil and boil 5 minutes. Stir to prevent scorching.

### Hot Pack—Tomato Juice

Reheat tomato juice to boiling.

### Cold Pack—Tomatoes

Pack raw tomatoes into clean jars. Press tomatoes down gently with a spoon to make a solid pack. Juice will cover tomatoes. Do not overpack. Do not add water.

## GENERAL DIRECTIONS FOR CANNING TOMATOES AND TOMATO JUICE

- Select either hot or cold pack for tomatoes.
- Use hot pack for tomato juice.
- Salt may or may not be added.
- If salt is used, it can be added to the food before filling the jars **or** it can be placed in the bottom of jar **or** added after the jars are filled.
- Have jars hot for hot food. This can be done by placing jars in hot water or by filling jars with hot water.
- Get lids ready (follow manufacturer's directions).
- Have water hot in water bath canner. Water should be warm for cold pack, boiling for hot pack.
- Fill jars leaving ½-inch (13-mm) headspace at top of jar.
- Remove some air bubbles by pushing a small plastic spatula or knife along side of jar. Air continues to be expelled during processing.
- Wipe the mouth of the jar with a clean damp cloth.
- Adjust lids.
- Set jars on rack in canner.
- Water should be at least 1 inch (25-mm) over the top of the jars.
- Place lid on canner.
- Start counting time when the water in the canner comes to a rolling boil.
- Boil gently for time recommended. (See table on next page.)

## PROCESSING TOMATOES AND JUICE

	Hot Pack		Cold Pack	
	Pints	Quarts	Pints	Quarts
Tomatoes	10	15	35	45
Tomato Juice	10	15	—	—

### AFTER PROCESSING

- Remove jars from canner.
- Cool jars upright away from drafts. Place them on a dry cloth, cooling rack, newspaper or a wooden board.



### STORAGE

- Next day remove screw bands.
- Test the seal—press finger gently in center of lid. If lid is down, jar is sealed.
- If jar is not sealed, the food may be used, stored in refrigerator for a day or two and then used, or it may be frozen or canned again using a clean jar and new lid.
- Put canning date on jar.
- Store in cool, dry, dark place.
- For best quality use within a year.



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