



Canning Tomatoes

the easy way the right way

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STEP 1

Prepare Tomatoes

- Start with fresh, firm, ripe tomatoes.
- Dip in boiling water for 30 seconds.
- Then dip in ice-cold water.
- Slip skin off and remove core.



STEP 2

Raw Pack

- Cut into quarters.
- Add 2 tablespoons lemon juice or
- 4 tablespoons vinegar to each quart.
- Put raw tomatoes into jar.
- Press down gently to fill space.
- Add hot water to cover tomatoes.
- Leave ½-inch head space at top of jar.
- Wipe rim, adjust lid.



STEP 3

Prepare Waterbath Canner

- Set jars on rack in waterbath canner.
- Pour warm water over jars.
- Continue pouring until water is 2 inches over tops of jars.
- Allow 2 inches extra space at top of canner for boiling.
- Place cover on canner.

STEP 4

Begin Canning

- Bring water to gentle boil.
- Now begin timing.
- Boil 45 minutes.
- Remove hot jars from canner.
- Cool jars on rack.
- Check seals, remove ring bands.
- Label and then store in cool, dry place.



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For more information about home canning,
contact your local University of Illinois Extension office.

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