



Canning tomatoes, the hot-pack method

Servings	1 quart of canned tomatoes for every 1 1/2-2 pounds of fresh tomatoes
Prep Time	0 hours, 0 minutes
Cook Time	0 hours, 0 minutes

Summary

This is more of a technique than a recipe, but instructions are still a necessity. I naturally recommend going for farmers market tomatoes here, but choose organic if that's not possible. Either way, wait until they're very ripe. Thanks to the guys at "[**The Bitten Word*](http://www.thebittenword.com/thebittenword/2008/09/canning-tomatoes.html)(The Bitten Words canned tomatoes)":<http://www.thebittenword.com/thebittenword/2008/09/canning-tomatoes.html>, who rarely lead me astray. Notes: Always prepare more jars and lids than you think you'll need. I'm also not putting down a cooking or preparation time, because you'll likely need more time than you originally think, too.

Ingredients

At least 6 pounds of tomatoes, to make the process worthwhile
Salt (I used sea salt)
Canning jars
Canning lids (that match the jars. I note this out of experience, people.)
Pot to create hot-water bath
Lots and lots of dish towels
Jar lifter and jar funnel

Instructions

1. Dish wash all your jars and jar lids. Place in your hot-water-bath pot, and bring to a boil. This will take time if your pot is as large as mine.
2. Drop the tomatoes in boiling water for a minute, and then dunk them in an ice bath. Doing this makes the tomatoes a cinch to peel -- the skins just slide right off.
3. Cut off the stems and dice the tomatoes.
4. Bring the diced tomatoes to a boil.
5. Pour the tomatoes in the jars. Run a knife along the inside of each jar to get rid of air pockets. Add a little salt.
6. Remove from water and cover with a towel. (Another tip from Granny -- she says it's important to keep the jars from cooling too quickly.)

Sources

The Bitten Word -
<http://www.thebittenword.com/thebittenword/2008/09/canning-tomatoes.html>

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