



BILLINGS FARM & MUSEUM

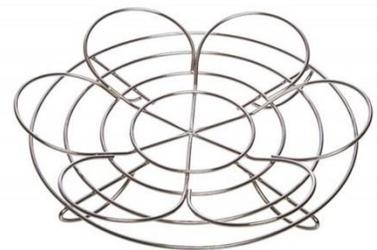
LEARN TO CAN TOMATOES

Before you get started there are a few things you'll need:

- Canning jars and lids
- A large pot (water bath canner)
- Canning rack
- Jar lifter
- Stock pot or Dutch oven
- Hot water kettle
- Large bowl for cold water
- Knife & slotted spoon
- Lemon juice & Fresh Tomatoes



Dutch Oven



Canning Rack



Water Bath Canning Pot



Jar Lifter

SIMPLE TOMATO CANNING RECIPE

1. Gather your ingredients and supplies.
2. Boil water in a Dutch oven. While you're waiting for the water to boil, cut an "X" on the bottom of each tomato.
3. Prepare a bowl of ice water next to the boiling pot of water.
4. When the water is boiling, put the tomatoes in and cook for 1 minute. Lift them out with a slotted spoon and put them in the ice water bath.
5. Once the tomatoes are cooled, start removing the skins. You can peel them off by hand or use a paring knife.
6. Bring water to a boil in the water bath canning pot. Once boiling, place jars in the canning rack and boil them for 10 minutes to sterilize them. **DO NOT** put jars directly on the bottom of boiling pots, they will break.
7. Do the same for the lids, separately.
8. Boil a kettle of water and keep the water bath pot boiling as well.
9. Add 2 tablespoons of bottled lemon juice to each jar and stuff them with tomatoes. Cover the tomatoes with boiling water from the kettle in each jar. Leave $\frac{1}{2}$ inch of headspace in each jar.
10. Wipe the jar edges clean and put the lids on. Boil the jars with tomatoes in them in the water bath canning pot for 45 minutes.
11. Remove the jars from the water bath with the jar lifter and let them cool on the counter.

