

STEWED TOMATOES

From the Ball Blue Book guide to preserving - with modification by Jesse G.

Yield: about 7 pints or 3 quart

Ingredients:

4 quarts chopped, peeled, cored tomatoes (about 24 large)
1 1/2 cup chopped celery
1 1/2 cup chopped sweet onion
1 1/2 cup chopped green pepper
1 ea Small Hungarian Pepper Diced very small
1 tablespoon sugar
1/4 tablespoon salt per pint
2 tablespoons fresh or bottled Lemon juice

Instructions:

1. Sanitize jars and lids per Ball Blue Book instructions
2. Clean and peel tomatoes then chop at least into quarters
3. Combine all ingredients in a large saucepot. Cover; cook 10 minutes, stirring to prevent sticking
4. Ladle hot vegetables into hot jars, leaving 1 inch headspace.
5. Remove air bubbles
6. Adjust two-piece caps.
7. Process pints 20 minutes, quarts 25 minutes, at 10 pounds pressure in a pressure canner. OR,
8. Modified: IF WATER BATH CANNING:

This is easiest done by adding a tablespoon of bottled lemon juice (not fresh) to each quart jar or half a tablespoon to each pint jar before you clean the rim, center the lid and close the jar.

Bring the water in the water bath canner to a boil, place your jars on the rack and lower it into the boiling water. [Recommend – 10 minutes minimum.]

Make sure that the water is covering the jars by an inch or so.

BOILING WATER CANNER ALTITUDE ADJUSTMENT

Altitude in Feet	Increase Processing Time By...
1001 - 3000	5 Minutes
3001 - 6000	10 Minutes
6001 - 8000	15 Minutes
8001 - 10,000	20 Minutes

10. Label