



Tomatoes in Jars



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Introduction

Preserving tomatoes in jars is a delightful way to enjoy the taste of summer all year round. This recipe will guide you through the process of canning tomatoes, capturing their juicy flavor and vibrant color. Perfect for adding to soups, sauces, or even enjoying on their own, this method of preservation is both simple and satisfying.

Detailed Ingredients with measures

Tomatoes – 2 kg
Salt – 2 tablespoons
Sugar – 1 tablespoon
Black peppercorns – 1 teaspoon
Dried basil or oregano – 1 teaspoon (optional)
Garlic cloves – 2, peeled and crushed
Water – sufficient to fill jars

Prep Time

Preparation time for this recipe is approximately 30 minutes. This involves washing, cutting, and preparing the tomatoes and other ingredients.

Cook Time, Total Time, Yield

Cook time is around 30 minutes, while the total time, including preparation and processing, is about 1 hour. This recipe yields

approximately 4 to 5 jars of preserved tomatoes, depending on the size of the jars used. Enjoy the fruits of your labor with this versatile ingredient ready for your favorite dishes!



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Detailed Directions and Instructions

Step 1: Preparing the Tomatoes

Start by selecting ripe tomatoes. Wash them thoroughly under cold running water. Remove any stems and blemishes from the tomatoes.

Step 2: Sterilizing the Jars

Prepare the glass jars by washing them in hot soapy water. Rinse them thoroughly and then place them in a preheated oven at 120°C (248°F) for about 15 minutes to sterilize.

Step 3: Boiling Water

In a large pot, bring water to a rolling boil. This will be used for blanching the tomatoes.

Step 4: Blanching the Tomatoes

Carefully place the washed tomatoes into the boiling water for about 1-2 minutes, or until the skin starts to peel. This process will make it easier to remove the skins.

See also [Perfect Air Fryer Hard-Boiled Eggs Recipe](#)

Step 5: Peeling the Tomatoes

After blanching, transfer the tomatoes to an ice bath to cool them down quickly. Once cooled, peel the skins off the tomatoes and cut them into halves or quarters depending on preference.

Step 6: Filling the Jars

Pack the peeled and cut tomatoes into the sterilized jars, leaving some space at the top to allow for boiling water to be added.

Step 7: Adding Water

Pour boiling water over the packed tomatoes in the jars, ensuring they are completely submerged.

Step 8: Sealing the Jars

Cap the jars with sterilized lids, ensuring they are tightened securely.

Step 9: Processing the Jars

Place the jars in a large pot filled with boiling water. Make sure the jars are covered by at least 2-3 cm (1 inch) of water. Boil for about 15-20 minutes.

Step 10: Cooling the Jars

After the processing time, carefully remove the jars from the boiling water and allow them to cool completely on a clean towel or drying rack.

Step 11: Checking the Seals

Once cooled, check the seals on the jars. The lid should be indented and not pop up when pressed.

Notes

Storage Conditions

Store the sealed jars in a cool, dark place. Properly sealed jars can last for several months.

Use of Different Tomato Varieties

Different tomato varieties can be used depending on preference. Choose tomatoes that are suitable for canning to achieve the best results.

pH Level

Consider adding a small amount of citric acid or lemon juice to ensure the acidity level is appropriate for safe canning.

See also Crock Pot Hamburger Helper

Flavoring Options

You may add herbs, garlic, or spices to the jars for additional flavor before sealing.

Refrigeration of Opened Jars

Once opened, store any unused tomatoes in the refrigerator and consume within a week.



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Cook techniques

Choosing the Right Tomatoes

Select ripe, firm tomatoes for the best flavor and texture in canning.

Preparing the Jars

Sterilize jars and lids by boiling them in water for at least 10 minutes to ensure they are clean and safe for preservation.

Blanching Tomatoes

Blanch tomatoes in boiling water for a few minutes, then immerse them in ice water to make peeling easier.

Packing the Jars

Pack the tomatoes into sterilized jars tightly, leaving some headspace for expansion during processing.

Sealing the Jars

Ensure that the lids are sealed properly to create a vacuum, preventing spoilage.

Water Bath Processing

Process the filled jars in a boiling water bath for the recommended time to kill bacteria and create a sealed environment.

Cooling and Storing

Allow the jars to cool completely on a clean towel or rack before storing

them in a cool, dark place.

FAQ

What type of tomatoes are best for canning?

Roma tomatoes or other paste varieties are ideal for canning due to their firm texture and lower moisture content.

How long can canned tomatoes be stored?

Canned tomatoes can typically be stored for up to one year if kept in a cool, dark place.

Can I add herbs or spices to canned tomatoes?

Yes, herbs and spices can be added for flavor, but be cautious about altering the acidity which is important for safe canning.

See also [Strawberry Cheesecake](#)

What should I do if a jar doesn't seal properly?

If a jar doesn't seal, refrigerate it and use the contents within a week.

Is it safe to reuse canning jars?

Yes, you can reuse canning jars as long as they are free of cracks and chips, and you replace the lids each time.



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Conclusion

The recipe for preserving tomatoes in jars is an excellent way to enjoy the delicious flavor of fresh tomatoes throughout the year. This method not only enhances the taste of your dishes but also adds a colorful visual element to your pantry. By utilizing this preservation technique, you can make the most of the tomato season and avoid waste, ensuring that you have a convenient and tasty ingredient readily available.

More recipes suggestions and combination

Tomato Salsa

Combine your preserved tomatoes with onions, cilantro, jalapeños, and lime juice for a fresh salsa that complements any dish.

Pasta with Tomato Sauce

Use your jarred tomatoes to create a rich and flavorful sauce by sautéing them with garlic, herbs, and olive oil, perfect for pairing with any pasta.

Stuffed Peppers

Mix the preserved tomatoes into a filling of rice, beans, and spices, and use it to stuff bell peppers for a hearty meal.

Shakshuka

Add your preserved tomatoes to a skillet with spices and poached eggs for a delicious and satisfying breakfast dish.

Tomato Soup

Blend your jarred tomatoes with vegetable broth, cream, and herbs for a comforting and creamy tomato soup, ideal for chilly days.

Bruschetta Topping

Chop up the preserved tomatoes and mix them with basil and mozzarella for a fresh topping on toasted bread, making an excellent appetizer.



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