

Canned Tomatoes

Blanch tomatoes for a few minutes in boiling water. Peel and cut into pieces. Pack into clean jars. To each quart add 1 tsp pickling salt.

Option: also add 1 tblsp tomato juice to make them more red.

Make sure the top of the jar is clean. Boil your metal lids. Turn ring on tight. Put in a canner. Cover with water to the bottom of the ring. Can for 22 minutes.