

# TOMATO JUICE CANNING CHECKLIST

## SUPPLIES

- Large Stock or Soup Pot
- Knives & Cutting Boards
- 4 - 8 Pint or Quart jars
- Jar Lids and Rings
- Ladle & Oven Mitts
- Food Mill or Electric Juicer
- Jar Funnel & Canning Lifter
- Tongs
- Water Bath Canning Pot
- Tomatoes
- Lemon Juice

## NOTES

## MAKING TOMATO JUICE

- Wash and clean tomatoes. (2.5 - 3 pounds per quart. 12 pounds makes around 3 - 4 quarts)
- Cut into large chunks removing the core and any bad spots.
- Add tomatoes to a large pot and simmer until they are soft and juicy.
- Run tomatoes through a food mill or electric juicer to remove the seeds and skin.
- Return the juice to the pot and keep warm on a low simmer.

# TOMATO JUICE CANNING CHECKLIST

## WATER-BATH CANNING TOMATO JUICE

- Gather lids and rings.
- Make sure jars are hot. (Fill them with hot water until needed)
- Fill your canning pot with hot water
- Add lemon juice to each jar. (Use 2 tablespoons per quart of juice or 1 tablespoon per pint.)
- Carefully fill the jars with tomato juice to 1/2" from the top.
- Wipe the rims and place a lid on jar.
- Add a metal ring and tighten finger-tight. (The jars will be very hot!)
- Place jars into canning pot. Make sure there is at least 1" of water above the top of the jars.
- Cover with lid
- Adjust heat to maintain boil
- Boil (process) for 45 minutes.
- When finished, turn off heat and remove lid.
- Wait 5 – 10 minutes, then remove jars from pot
- Allow to cool for 12 hours
- Check that all the lids have sealed.
- Remove the rings.
- Store in a cool, dry place.