



Supplies List

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|---|--------------------------|-------|
| <input type="checkbox"/> Tennis shoes | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Fan (for room heat) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Apron | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Timer (2 is best) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> 1-2 water bath pots (2 if you are canning more than 7 pints) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Small sauce pan (for lids) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Tea kettle | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Large stock pot (for blanching/cooking recipe) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> 7-8 screw lids, old towel or rack (for water bath) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Lots of old towels | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Fine mesh strainer/skimmer | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Large bowl (for cold water bath) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Large ladle | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Large spoon | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> 2-3 large extra bowls (for holding finished produce) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Paring knife | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Large chopping knife | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Recipe ingredients (bottled lemon juice for tomatoes) | <input type="checkbox"/> | _____ |
| <input type="checkbox"/> Cooling rack (for hot processed jars) - optional | <input type="checkbox"/> | _____ |

To Do List

1. Gather all supplies you will need.

2. Heat Water

- Fill 2 water baths (for more cans to process at one time), blanching water and a tea kettle, start boiling.
- Fill small sauce pan with lids and sit on the back burner to start later. Depending on the size, it can take up to 45 minutes to get a rolling boil.

3. Sort and inspect all tomatoes. Clean and set them aside.

4. Create blanching assembly line in order below:

- Boiling water for blanching (this can be your water bath for processing)
- Cold water bath (with ice)
- Peeling bowl (slop bucket)
- Whole tomatoes peeled bowl
- Chopping board
- Final tomatoes bowl

5. Sterilize jars, lids and screw bands

- Put jars and screw bands into the dishwasher on the rinse cycle. It should take around 20 minutes depending on your dishwasher.
- Take lids and put them into a small sauce pan covered with water and put on medium heat on your back burner.



**6. Blanch and prepare tomatoes.**

- Drop in boiling water for 3 minutes using a spoon to gently drop them in the hot water.
- Remove and place in a cold water bath, which is just cold water and ice for a few minutes, to stop cooking process.
- Core tomatoes and peel off skin, place in a large bowl (whole tomatoes peeled bowl).
- Dice or quarter tomatoes and put into a final bowl for prepared tomatoes.

Once the blanching process is complete, set tomatoes aside, and remove all supplies in assembly line. You will clean up later once the jars are processing.

**Tip: You can use the water for blanching as the same pot for processing the jars.*

7. Set up assembly line for filling and processing jars as follows:

- Hot Water Bath with rack (water should be boiling before you begin)
- Towel for laying out empty hot jars to be filled
- Towel to lay all utensils, you will need: magnet for lids, jar grabber, funnel, ladle, stir, measuring spoon, lemon juice,
- Clean rag to wipe rims
- Prepared tomatoes bowl

8. Fill jars and process:

- Place funnel in jar mouth and fill each jar with tomatoes 1/2 inch below ribbed jar lines (below jar shoulders).
- Measure out 2 teaspoons of bottled lemon juice per pint jar (2 tablespoons for quart jars) **If processing tomatoes*
- Using tea kettle (hot water) fill with hot water up to first line above jar shoulders, first rib.
- Take stir and make sure there are no air bubbles in the jar. Recheck tomato level, they can drop if there are air bubbles and you can add a little more liquid or tomatoes depending on the space left.
- Using a clean dry rag, clean the rim of each jar carefully. If you don't have a clean rim, you will not get a good seal.
- Remove lids from hot water with magnet and place on each jar.
- Gently apply screw lids, only until it is comfortable and stops turning, not tight. They need room to expand a little, and a little loose is fine.
- Once water is boiling, using jar grippers, pick up jars and place them gently in water bath. Water level will rise with each jar you add.
 - Make sure water level is above the top of the jars, just enough to cover.
 - If not, add tea kettle water, and wait for a rolling boil before putting on the timer.
 - Boil according to recipe directions, keeping an eye on water bath every 10 minutes.
 - Set one timer for full time and use second timer to check every 10 minutes.
 - Once jars have processed in hot water bath for time allotted, remove using jar gripper.
 - Place hot jars on a towel, or a rack covered with a towel to cool.
 - You will hear popping over the next 24 hours. If you miss popping, you can easily tell if sealed if it is concave and there is no give in the lid.

**Tip: While jars are processing either begin second batch of tomatoes or clean up blanching station. I HIGHLY recommend to stay in the kitchen while jars are processing in case the burner goes out or the water level drops. If either of those happen, you will have to process for full time, which is best if you don't know when the boiling stopped. If you are in the kitchen you will have a better idea of when the boiling stopped and can adjust accordingly.*

