



## Crushed Tomatoes (with no liquid)

### Quantity:

- An average of 22 pounds yields about 7 quarts.
- An average of 14 pounds yields about 9 pints.
- A bushel weighs about 53 pounds and yields 17 to 20 quarts of crushed tomatoes – an average of 2-3/4 pounds per quart.

1. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water, slip off skins, and remove cores. Trim off any bruised or discolored portions and quarter. (*Save the skins and dry them with your favorite spice mix for tomato chips, or grind them into tomato powder!*)
2. Heat one-sixth of the quarters quickly in a large pot, crushing them with a wooden mallet or spoon as they are added to the pot. This will exude juice. Continue heating the tomatoes, stirring to prevent burning.
3. Once the tomatoes are boiling, gradually add remaining quartered tomatoes, stirring constantly. These remaining tomatoes do not need to be crushed; they will soften with heating and stirring. Continue until all tomatoes are added. Boil gently 5 minutes.
4. Put bottled lemon juice or citric acid in each empty, hot jar. Add 2 table-spoons of bottled lemon juice or 1/2 teaspoon of citric acid in each quart jar. For pints, use 1 tablespoons bottled lemon juice or 1/4 teaspoon citric acid per pint jar.
5. Add 1 teaspoon of salt per quart to the jars, if desired.
6. Fill hot jars immediately with hot tomatoes, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
7. Process as follows:

Crushed Tomatoes in a boiling-water canner:

Jar Size	0 - 1,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Pints	35 minutes	40 minutes	45 minutes	50 minutes
Quarts	45 minutes	50 minutes	55 minutes	60 minutes

Crushed Tomatoes in a **Weighted gauge pressure canner**:

Jar Size	Process Time	0 - 1,000 feet	Above 1,000 feet
Pints or Quarts	20 minutes	5 lb	10 lb
	15 minutes	10 lb	15 lb
	10 minutes	15 lb	Not recommended

Crushed Tomatoes in a **Dial-gauge pressure canner**:

Jar Size	Process Time	0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Pints or Quarts	20 minutes	6 lb	7 lb	8 lb	9 lb
	15 minutes	11 lb	12 lb	13 lb	14 lb

*Source: USDA Complete Guide to Home Canning, 2018*