



BRUSCHETTA IN A JAR

from Ball® website www.freshpreserving.com/recipes/bruschetta-recipe

What could be more welcoming than warm, freshly toasted homemade tomato bruschetta? Just spoon these zesty tomatoes onto a toasted baguette and garnish with grated cheese and a splash of olive oil, if desired.

YIELD - about seven 8 ounce jars

METHOD – Waterbath Canner

INGREDIENTS

- 5 cloves garlic, finely chopped
- 1 cup dry white wine
- 1 cup white wine vinegar
- 1/2 cup water
- 2 Tbsp sugar
- 2 Tbsp dried basil
- 2 Tbsp dried oregano
- 2 Tbsp balsamic vinegar
- 9 cups chopped cored plum tomatoes, 1 inch (about 3 pounds or 9 medium)

DIRECTIONS

1. Prepare boiling water canner, jars, and lids.
2. Combine garlic, wine, wine vinegar, water, sugar, basil, oregano and balsamic vinegar in large deep stainless steel saucepan. Bring to a full rolling boil over high heat, stirring occasionally. Reduce heat, cover and simmer 5 minutes or until garlic is heated through. Remove from heat.
3. Pack tomatoes into hot jars leaving 1/2 inch headspace. Ladle hot vinegar mixture over tomatoes leaving 1/2 inch headspace. Remove air bubbles and adjust headspace if necessary. Wipe rim. Center lid on jar. Apply band and adjust until fit is fingertip tight.
4. Place jars in boiling water canner, ensuring they are completely covered with water. Bring to boil and process for 20 minutes, adjusting for altitude. Remove canner lid; wait 5 minutes. Remove jars and allow to cool undisturbed. Check lids for seal after 24 hours. Lid should not flex up and down when center is pressed. Label, then store jars in cool, dark place.