

Herbed Seasoned Tomatoes

Yield: about 6 pints

12 cups halved cored peeled tomatoes
Spice blends, recipes below
Bottled lemon juice or citric acid
Salt (optional)

1. Choose desired spice blend(s) from back of recipe card. Prepare the quantity that suits your needs and set aside.
2. Place tomatoes in a large stainless steel saucepan. (For best results, do not layer tomatoes in pan). Add water to cover. Bring to a boil over medium-high heat, stirring gently. Reduce heat and boil gently for 5 minutes.
3. Before packing each jar of tomatoes, add 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid and 1/4 teaspoon salt to the hot pint jar. Add the specified quantity of your chosen spice blend. Pack hot tomatoes into prepared jars to within a generous 1/2-inch of top of jar. Ladle hot liquid into jar to cover tomatoes, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water canner for 40 minutes at 0-1,000 feet elevation, 45 minutes at 1,001-3,000 feet, 50 minutes at 3,001-6,000 feet, 55 minutes at 6,001-8,000 feet, and 60 minutes at 8,001-10,000 feet.

Spice Blends: Each recipe makes enough to season 6 pint jars – 2-1/4 teaspoons per jar.

Italian Spice Blend

4 teaspoons dried basil
2 teaspoons dried thyme
2-1/2 teaspoons dried oregano

1-1/2 teaspoons dried rosemary
1-1/2 teaspoons dried sage
1 teaspoon garlic powder
1 teaspoon hot pepper flakes

For each pint jar, use 2-1/4 teaspoons of spice blend. If omitting hot pepper flakes, use only 2 teaspoons per jar.



Mexican Spice Blend

6 teaspoons chili powder
2 teaspoons ground cumin
2 teaspoons dried oregano

2 teaspoons garlic powder
2 teaspoons ground coriander
1-1/2 teaspoons seasoned salt

For each pint jar, use 2-1/2 teaspoons of spice blend. If omitting seasoned salt, use only 2 teaspoons per jar.

Cajun Spice Blend

3 teaspoons chili powder
2 teaspoons paprika
1-1/2 teaspoons onion flakes

1-1/2 teaspoons garlic powder
1-1/2 teaspoons ground allspice
1-1/2 teaspoons dried thyme
1 teaspoon cayenne pepper

For each pint jar, use 2-1/2 teaspoons of spice blend. If omitting seasoned salt, use only 2 teaspoons per jar.

Procedure: Combine herbs and spices in a small bowl; set aside. Pre- pare tomatoes using recipe above. After citric acid or bottled lemon juice is added to a hot jar according to canning recipe, add spice blend. Continue to fill jar and process following instructions for canning recipe.

Source: Ball Complete Book of Home Preserving, 2012