



Seasoned Tomato Sauce

Enjoy the bounty of garden tomatoes throughout the year with this delicious all-purpose tomato sauce. Makes about six pint (500 mL) jars

Note: Even though onions, a low-acid food, are included in this sauce, this recipe can be processed safely in a boiling water or atmospheric steam canner because the acidity of the mixture and a safe processing time have been scientifically determined. However, it is crucial that you do not alter the ingredients or quantities or you may produce a product that isn't safe to eat.



Ingredients:

10 lbs	plum or Roma tomatoes, cored
2 ½ cups	finely chopped onions
3 cloves	garlic, finely chopped
1 ½ tsp	dried oregano
2	bay leaves
1 tsp	salt
1 tsp	freshly ground black pepper
1 tsp	granulated sugar
½ tsp	hot pepper flakes (optional)
	Ball® Citric Acid, Bernardin®
	Citric Acid, or bottled lemon juice

Source: Ball®Corp.

Please read [Using Boiling Water Canners](#) before beginning. If this is your first time canning, it is recommended that you read [Principles of Home Canning](#).

1. Wash and sort tomatoes, removing any bruised or discolored product. Quarter six tomatoes and place in a large stainless steel saucepan. Bring to a boil over high heat. Using a potato masher, crush tomatoes to release juices, stirring constantly. While maintaining a boil and stirring to prevent burning, quarter additional tomatoes, adding them to the saucepan as you work. Make sure the mixture continues to boil vigorously while you add, stir and crush the remaining tomatoes. When all tomatoes have been added, stir in onions, garlic, oregano, bay leaves, salt, black pepper, sugar, and hot

pepper flakes (optional). Return to a boil, stirring occasionally. Reduce heat to medium and boil, stirring frequently, until sauce is reduced by half and thickens slightly, about 2 hours.

2. Meanwhile, prepare canner, jars and lids. (For more information, see <https://www.ballmasonjars.com/water-bath-canning.html>).
3. Working in batches, press tomato mixture through a fine sieve, electric strainer or food mill to remove peels and seeds. Discard peels and seeds.
4. Return mixture to saucepan and bring to a full rolling boil over medium-high heat, stirring occasionally. Remove from heat.
5. Before filling each jar with tomato sauce (see **Tips** below), add ¼ tsp (1mL) citric acid or 1 Tbsp (15 mL) lemon juice to the hot jar. Ladle hot sauce into prepared jars, leaving ½ inch (1 cm) headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to fingertip-tight.
6. Place jars in canner, ensuring they are completely covered with water (at least 1 inch (2.54 cm) above the jar tops) if using a boiling water canner. Bring to a boil and process for 35 minutes. Turn off the heat and remove canner lid. Wait 5 minutes, then remove jars, cool and store.
7. Follow manufacturer's directions if using an atmospheric steam canner. Bring to a boil and

Tips: It is very important that you reheat the tomato sauce before filling the jars. Processing times are based on hot sauce in a hot jar. If the sauce is tepid, the processing time won't be sufficient to vent the excess headspace gases and/or destroy spoilage microorganisms. For the best quality product and vacuum seal, pack tomatoes one jar at a time. For each jar, add the citric acid or bottled lemon juice, then ladle in hot sauce and place the jar in the canner. Repeat until all jars are filled.