



Tomato Marmalade

Preserve the bounty of your vine tomatoes through water bath canning.

Yield: about 9 half-pint jars



Ingredients:

- 5 ½ lbs ripe tomatoes (about 3 qts)
- 3 oranges
- 2 lemons
- 4 sticks cinnamon (3-inch pieces)
- 6 whole allspice
- 1 Tbl whole cloves
- 6 c sugar
- 1 tsp salt

Source: National Center for Home Food
Preservation, University of Georgia

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](#)

Instructions:

1. Sterilize canning jars and prepare two-piece canning lids according to manufacturer's directions.
2. To Prepare Fruit and Spices
 - a. Peel tomatoes; cut tomatoes in small pieces. Drain.
 - b. Slice oranges and lemons very thin; quarter the slices.
 - c. Tie cinnamon, allspice and cloves in a cheesecloth bag.
3. To Make Marmalade:
 - a. Sterilize canning jars
 - b. Place tomato pieces in a large kettle. Add sugar and salt; stir until dissolved.
 - c. Add oranges, lemons and spice bag.
 - d. Bring to a boil, stirring constantly. Continue to boil rapidly, stirring constantly, until thick and clear (about 50 minutes).
 - e. Remove from heat; skim off foam.
 - f. Fill hot marmalade into hot jars, leaving ¼ inch headspace.
 - g. Wipe rims of jars with a dampened clean paper towel; adjust two-piece canning lids.
 - h. Process in a boiling water canner (refer to **Table 1** below).

Tabel 1 – Recommended process times for Tomato Marmalade in a boiling water canner.

		Process Time at Elevations of		
Style of Pack	Jar Size	0 – 1,000 ft	1,001 – 6,000 ft	Above 6,001 ft
Hot	Half-pint or pints	5 min	10 min	15 min