



Whole Tomatoes Packed in Water

Preserve the bounty of your tomato vines through water bath canning

Note: Prep time is 20 minutes. Processing time is 40 minutes for pint jars and 45 minutes for quart jars.

Ingredients:

- 2 ½ to 3 ½ lbs ripe, plum or Roma tomatoes (about 8 to 11 medium-sized per quart)
- Water
- Salt, optional
- Ball® 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](#).

Instructions:

1. Prepare boiling water canner. Heat jars in simmering water until ready for use. Do not boil. Wash lids in warm soapy water and set bands aside.
2. Wash tomatoes. Dip in boiling water 30 to 60 seconds. Immediately dip in cold water. Slip off skins. Trim away any green areas and cut out core. Leave tomatoes whole or cut into halves or quarters.
3. Prepare tomatoes according to raw or hot pack recipe.
 - a. **Raw Pack** – pack tomatoes into hot jars leaving ½ inch headspace. Ladle hot water over tomatoes leaving ½ inch headspace. Add 1 tsp salt to each quart jar, ½ tsp to each pint jar, if desired.
 - b. **Hot Pack** – place tomatoes in large saucepan and add water to cover. Bring to a boil and boil gently 5 minutes, stirring to prevent sticking. Pack hot tomatoes into hot jars leaving ½ inch headspace. Ladle hot cooking liquid over tomatoes leaving ½ inch headspace. Add 1 tsp salt to each quart jar, ½ tsp to each pint jar, if desired.

4. Add ½ tsp Ball® citric acid or 2 Tbsp bottled lemon juice to each hot quart jar. Add ¼ tsp Ball® citric acid or 1 Tbsp bottled lemon juice to each hot pint jar.
5. Pack tomatoes into hot jars according to raw or hot pack recipe.
6. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
7. Place jars in canner, ensuring they are completely covered with water (at least 1 inch) above the jar tops. Adjust heat to medium-high, cover canner, and bring water to a rolling boil. Process pint jars for 40 minutes or quart jars 45 minutes, adjusting for altitude. Turn off the heat and remove canner lid. Let jars cool 5 minutes. Remove jars from canner; do not retighten bands if loose. Cool 12-24 hours. Check lids for seal, they should not flex when center is pressed.