

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. Prepare canner, jars and lids.
2. Choose desired spice blend(s), below. Prepare the quantity that suits your needs and set aside.
3. 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.
4. 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 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 rim. Center lid on jar and adjust band to fingertip-tight.
5. Process in a boiling-water or atmospheric steam canner for 40 minutes, adjusting for altitude. Remove canner lid, wait 5 minutes, then remove jars, cool and store.

Source: *Ball Complete Book of Home Preserving, 2012*

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.

Cajun Spice Blend (Makes enough to season 6 pint

jars – 2 teaspoon per jar)

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 teaspoons of spice blend.

Mexican Spice Blend (Makes enough to season 6 pint

jars – 2-1/2 teaspoons per jar)

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.

Procedure:

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

Source: *Ball Complete Book of Home Preserving, 2012*

