



*“Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties.”*

## Bruschetta in a Jar –yield 8 (8-ounce jars)

- 5 cloves garlic, finely chopped
- 1 cup dry white wine
- 1 cup white wine vinegar
- ½ cup water
- 2 Tablespoons granulated sugar
- 2 Tablespoons dried basil
- 2 Tablespoons dried oregano
- 2 Tablespoons balsamic vinegar
- 9 cups peeled, cored, chopped plum tomatoes



1. Prepare canner, jars, lids, and ring bands according to directions.
2. In a large stainless-steel saucepan, combine garlic, wine, wine vinegar, sugar, basil, oregano, and balsamic vinegar. Bring to a full rolling-boil over high heat, stirring occasionally. Reduce heat, cover, and boil gently for 5 minutes until garlic is heated through. Remove from heat.
3. Pack raw chopped tomatoes in jars with about ¾ inch headspace. Ladle hot vinegar mixture over the top of the jars leaving ½ inch headspace. Remove air bubbles and adjust headspace, adding more liquid if necessary. Wipe rim of each jar. Add lid and ring bands screwing to finger tightness.
4. Place jars into a boiling water canner or steam canner pre-heated to 140 degrees F. If using a boiling water canner, make sure that water is over the top of the jars by 1 to 2 inches.
5. Bring the canners to boiling for boiling water canner or to appropriate steam temperature for steam canners. Process for 20 minutes. Turn off heat. Remove canner lid for boiling water canner and let jars sit in hot water for 5 more minutes. For a steam canner, leave the canner lid on after turning off heat and let the jars sit for 5 minutes.
6. Remove jars to a cooling rack or towel; let sit undisturbed for 12-24 hours. Check for seals. Clean jars and under rims before storing. Label and store in cool, dark location.

Recipe Source: Ball Complete Book of Home Preserving, Judi Kingry and Lauren Devine, Robert Rose Publishers, 2020 copyright, page 223.

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