

CANNED TOMATOES PACKED IN WATER



Ingredients

- 2½ to 3½ pounds of tomatoes whole, halved or quartered per quart
- Water
- Salt (optional)

Directions

1. Pick and wash tomatoes and remove any stems.
2. You can leave your tomatoes whole, or cut them in half or quarters
3. Sterilize jars and two-piece lids.
4. Pack tomatoes into sterilized jars.
5. Fill jars with water, covering tomatoes, leave ¼-inch headspace. Adjust two-piece lids.
6. Process in water bath for 45 minutes. Make sure jars are totally submerged.



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