TIM FARMER'S COUNTRY KITCHEN

CANNING TOMATOES

Tomatoes
1/4 teaspoon Citric acid (or 1/4 teaspoon Lemon Juice)
Salt
Jars/Lids

Boil tomatoes in hot water until skins start to loosen. Remove and put in cold water with ice to cool. Once cool, remove skin and core tomatoes. Place tomatoes in sterilized jars. Fill leaving 1/2 inch space at the top. Sprinkle in citric acid (1/4 teaspoon per jar) and a dash of salt. Wipe off rim of jar and top with lid. Hand tighten. Place in hot bath (boiling water) for 85 minutes. Water must cover the top of the jars. Once time is done, turn off burner and let cool a bit. Remove jars and place on towel to drain. Listen for "ding" sound as lids seal. If they do not seal, place in fridge and eat within 1 week.