

How to Can Diced Tomatoes

1. Remove the lids and bands from your jars. Set them in an out of the way place. Wash your jars. Place on a tray and keep in a 250 degree oven until ready to fill.
2. Prepare the waters:
 - > Heat water in your water bath canner.
 - > Heat water in a kettle or pot for topping off the jars.
 - > Heat water to a gentle boil in a medium-sized pot for removing tomato skins.
3. Using a small paring knife, make a small "x" on the bottom of the tomato, then use the knife to remove the stem and core of the tomato.
4. Gently drop 3-4 prepared tomatoes in the pot of boiling water for about 30 seconds. Remove with a spoon or pair of tongs to a clean cutting board. Once the tomato has cooled slightly, remove the skins (they will easily peel off). Keep the whole, peeled tomatoes in a bowl until you finish preparing all your tomatoes.
5. Remove the tray of hot, clean jars from the oven. Add 1 tbsp of lemon juice for pint jars or 2 tbsp for quart jars. Dice the peeled tomatoes and stuff them into the hot jars, leaving a half-inch of headspace at the top of each jar.
6. Pour the hot water from the tea kettle into the jars of tomatoes, just until the water covers the tomatoes, keeping a half-inch of head space. Slide a clean plastic knife down the side of the jars to release any air bubbles trapped at the bottom.
7. Wipe the rims of the jars with a clean damp paper towel or dishtowel. Place a new lid on each jar, then screw on the bands, fingertip tight.
8. Use a jar lifter to lower the jars into the canning pot. Make sure the water is an inch over the jars (add more as needed). Cover the pot and bring the water to boil. Process the jars for 45 minutes (set the timer when the water comes a boil).
9. When the timer is done, use the jar lifter again remove the jars from the boiling water. Set the jars on a mat or folded dishtowel on the counter. Listen for the popping of the jars as they seal!
10. Let the jars cool completely, then remove bands and clean the sides of the jars before storing.

