



Canning Tomato Sauce from Fresh Tomatoes

Jacob · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

9 hrs 30 mins

Description

This canned tomato sauce is so full of flavor It can be used for either pizza sauce or spaghetti sauce It also freezes well

Ingredients

- - 20 pounds fresh Roma tomatoes - 1 tablespoon olive oil - 2 cups chopped onion - ¼ cup lemon juice - ¼ cup red wine - 3 cloves garlic
- minced - 2 tablespoons chopped celery - 2 tablespoons minced fresh basil - 2 tablespoons chopped red sweet pepper - 2 teaspoons salt - 2 bay leaves - ¼ teaspoon ground black pepper

Instructions

1. Fill a large pot with water; bring to a boil. Fill a bowl with ice water. Place tomatoes into the boiling water
2. working in batches
3. 30 to 45 seconds. Remove from the boiling water; plunge into ice water. Peel off tomato skins; cut in half. Remove the seeds using your finger or a spoon. Place in a colander to drain. Heat olive oil in a skillet over medium heat; place onion into the skillet. Cook and stir until the onions become translucent
4. about 5 minutes. Combine tomatoes
5. onion
6. lemon juice
7. red wine
8. garlic
9. celery
10. basil
11. red sweet pepper
12. salt
13. bay leaves
14. and ground black pepper in a large pot over medium heat; cook and stir over until tomatoes break down and sauce thickens
15. about 10 minutes. Sterilize 8 pint-size jars and lids in boiling water for at least 5 minutes. Pack tomato sauce into hot
16. sterilized jars
17. filling to within 1/4 inch of the top. Top with clean lids and screw on rings. Fill water bath canner with water according to manufacturer's instructions. Bring to a boil and lower jars into the boiling water using a holder. Pour in more boiling water if necessary to bring the water level to at least 1 inch above the tops of the jars. Process for 35 minutes for pints. Remove the jars from the water bath canner and place onto a cloth-covered or wood surface
18. several inches apart
19. until cool
20. 8 hours to overnight. Press the top of each lid with a finger
21. ensuring that the seal is tight (lid does not move up or down at all). Store in a cool
22. dark area. Recipe Tips If you are using a pressure canner
23. omit lemon juice.If your tomatoes are too watery
24. boil them down before adding the spices to avoid the sauce becoming too strong. If you like your sauce thick
25. either boil it down a bit more
26. add 1 to 2 small cans of tomato paste
27. or add 1/4 cup of ClearJel starch.If you want to freeze the sauce
28. fill your freezer containers (Ziploc quart-size resealable bags) completely
29. eliminate air pockets
30. seal them
31. and pop them in the freezer. You're done!If using quart-sized jars
32. process them for 40 minutes instead of 35 minutes.