



Copycat V8 Juice

Jacob · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

4

Description

This V8 drink recipe is made with tomatoes celery onion pepper beet carrot and garlic This vegetable juice cocktail tastes even better than the storebought version

Ingredients

- - 1 ½ pounds tomatoes
- chopped - ½ cup chopped onion - 3 tablespoons chopped celery - 1 small carrot
- chopped - ¼ beet - 1/4 cup 1/4 cup - 1 small clove garlic - 2 ½ cups water
- or as needed - 1 ½ teaspoons lemon juice - 1 ¼ teaspoons white sugar - ¼ teaspoon horseradish - ¼ teaspoon Worcestershire sauce
- or to taste - ½ teaspoon ground black pepper - 1 (1 quart) sterilized canning jar with lid and ring - 1 tablespoon white sugar - 1 ¼ teaspoons salt

Instructions

1. Gather the ingredients. Dotdash Meredith Food Studios Process tomatoes
2. onion
3. 3 tablespoons plus 1/2 teaspoon celery
4. carrot
5. beet
6. green bell pepper
7. and garlic through a juicer. Dotdash Meredith Food Studios Stir together vegetable juices
8. water
9. lemon juice
10. 1 1/4 teaspoons sugar
11. horseradish
12. Worcestershire sauce
13. and black pepper in a large pot. Bring to a boil and cook until flavors blend
14. about 20 minutes. Meanwhile
15. sterilize the jar and lid in boiling water for at least 5 minutes. Dotdash Meredith Food Studios Ladle juice into the jar. Stir 1 tablespoon sugar and salt into juice. Wipe the rim of the jar with a moist paper towel to remove any residue. Top with the lid and screw on the ring. Dotdash Meredith Food Studios Process juice in a pressure canner at 10 pounds of pressure for 35 minutes. Dotdash Meredith Food Studios Remove the jar from the pressure canner and place onto a cloth-covered or wooden surface until cool. Press the center of the lid with a finger to ensure the lid does not move up or down. Remove the ring for storage and store in a cool
16. dark area. Dotdash Meredith Food Studios