

**Seasonal  
Eating**

**UT Extension**

## **Canned Crushed Tomatoes with No Added Liquid**

Wash and dip tomatoes in boiling water for 30-60 seconds or until skins split. Then dip in cold water, slip off skins and remove cores. Trim off any bruised or discolored portions and quarter. Heat one-sixth of the quarters quickly in a large pot, crushing them with a spoon or potato masher. This will draw off some of the juice. Continue heating the tomatoes, stirring to prevent burning. Once the tomatoes are boiling, gradually add remaining quartered tomatoes, stirring constantly. These remaining tomatoes do not need to be crushed. Continue until all tomatoes are added. Then boil gently for 5 minutes. Meanwhile wash jars and keep warm and prepare 2 piece lid tops according to the package directions (usually simmering in water). When ready, place jars on an old towel and add 1 tablespoon of bottled lemon juice per pint or 2 tablespoons per quart. You can add ½ teaspoon of salt to each pint or 1 teaspoon to each quart, if desired. Fill with tomatoes leaving ½” headspace. Wipe rims, adjust lids and process in a boiling water bath for 35 minutes for pints and 45 minutes for quarts.

From UT Extension Canning Publication, 2014