



Preparing Tomatoes for Canning

Acidification:

- Vinegar - 4 Tablespoons per quart (2 per pint)
- Lemon Juice – 2 Tablespoons per quart (1 per pint)
- Citric Acid – ½ tsp per quart

- Add sugar to offset acid taste (if desired)
- Add 1 tsp salt to quarts or 1/2 tsp to pints (if desired)

Tomato Juice (23 lbs = 7 quarts) 23 lbs = 7 quarts

Altitude	0-1000	1,000-3000	3,000-6,000	6,000+
Boiling Water Bath Canner				
Pints	35 min	40 min	45 min	50 min
Quarts	40 min	45 min	50 min	55 min

Whole or halved Tomatoes 21 lbs = 7 quarts

(raw tomatoes, packed with no added liquid, slipped skins, pressed into jars until spaces filled with juice)

Boiling Water Bath Canner				
Pints/Quarts	85 min	90 min	95 min	100 min

Pressure Canner (Dial Gauge)			
Pints /Quarts	25 min/11lbs	25 min/12 lbs	25 min/13 lbs

Crushed Tomatoes (no liquid added) 22 lbs = 7 quarts

Bring tomatoes to boiling while crushing-boil gently for 5 minutes.

Boiling Water Bath Canner				
Pints	35 min	40 min	45 min	50 min
Quarts	45 min	50 min	55 min	60 min

***A bushel of tomatoes weighs 53 lbs**

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