

# NYBG

Total Tomato – ONLINE  
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Please note that this class is demonstration only, so students are not expected to have these materials on hand for the class itself. However, we would like to provide you with the below list of materials should you wish to recreate the recipes your instructor makes during class on your own time.

## **Canning Materials**

Hot water canner w/ rack  
Canning funnel  
Bubbler  
Jar lifter  
Timer  
Measuring cups (liquid and dry measure)  
Measuring spoons  
Colander  
Mesh strainer  
Food mill (optional)  
Candy thermometer  
Ladle  
Spoons for stirring  
Mixing bowls  
Masher  
Dish towels  
Pot holders  
Paring Knife  
Cutting board  
Mason jars. Lids and rings (1/2 pint)  
Paper towels

## **Recipes**

Please note that the actual recipes used in class are subject to change based on seasonal availability. Below are a few recipes that may be covered in the class, along with the necessary ingredients.

## **Hot Pack Crushed Tomatoes**

5# tomatoes  
Bottled Lemon Juice

## Canning salt

1. Wash tomatoes.
2. Core. Cut small x on blossom end.
3. Dip in boiling water for 30 to 60 seconds
4. Shock in cold water
5. Slip skins off tomatoes
6. Trim discolored or bruised spots and cut into quarters
7. Heat about 1# of tomatoes and bring to a quick boil , crush with masher or spoon.
8. Gradually add remaining tomatoes, stirring constantly
9. Boil gently 5 minutes.
10. Place 1 TBLS lemon juice in hot pint jars.
11. Add ½ tsp salt to each jar
12. Fill jars immediately with hot tomatoes, leaving 1/2" head space.
13. Process 35 min in boiling water canner
14. Turn off heat, remove lid from pot and let rest 5 min

Yield 4 pints

## **Tomato/Chili salsa**

7 cups peeled, chopped tomatoes

1 ½ cup seeded, chopped long green chilis

½ cup seeded, chopped jalepenos

1 ¼ cup chopped onion

4 cloves garlic, finely chopped

2 ¼ cups of prepared lime juice

1 Tbls ground cumin

1 Tbls oregano

2 Tbls fresh cilantro (2 tsp dry)

2 tsp canning salt

1. Combine all ingredients in a large sauce pan.
2. Bring mixture to a boil, stirring frequently.
3. Reduce heat and simmer 20 minutes.
4. Fill hot jars with hot salsa leaving ½ inch head space.
5. Remove air bubbles, adjust head space.
6. Process 15 min in boiling water canner.
7. Remove from heat, remove lid from pot and rest 5 minutes.

Yield about 10 cups

### **Marinara**

20 lbs tomatoes cored, peeled, seeded and chopped

2 Tbls olive oil

5 medium onions finely chopped

3 cloves of garlic, minced

2 Tbls chopped fresh basil

2 bay leaves

2 tsp salt

1 tsp black pepper

2 tsp sugar

Bottled lemon juice

1. Heat olive oil in large pot, sautee onions with 1 tsp salt until translucent, add garlic.
2. Place the rest of the ingredients in pot and simmer for approx. 2 hrs.
3. Add 1 ½ tsp lemon juice to hot prepared jars.
4. Pour hot sauce into jars leaving ½ inch head space.
5. Wipe jar rims, adjust lids and process in boiling water canner for 35 min.
6. Turn off heat, remove lid from canner and allow to rest 5 min.

Yield: 10 cups

## Extracting Juice for Jelly

### Apples and hard fruits

Place fruit into a sauce pan with cold water – 1 cup per pound of fruit

Bring to a boil on high heat, stir to prevent scorching

Reduce heat

Apples and other hard fruit need 20-25 min.

Do not over cook

Pour everything into a wet jelly bag or 4 layers of wet cheesecloth and suspend the bag to drain juice

To keep juice clear do not squeeze or press

### Berries and grapes

For grapes and berries use only enough water to prevent scorching

You can crush berries to start the juices

Grapes and berries need 10 min or less to soften

Pour into jelly bag or cheesecloth same as above

## Syrup for Use in Canning Fruits

	% sugar	Cups of sugar per Qt of water	Yield/cups
Very light	10%	½	4.5
Light	20%	1	4.75
Medium	30%	1 ¾	5
Heavy	40%	2 ¾	5.33

Commercially prepared unsweetened apple, white grape or pineapple juice may be used as a substitute.

Artificial sweeteners are not recommended as they can become bitter or lose their sweetness during the processing.