

Canned TOMATO BASIL SAUCE

This Canned Tomato Basil Sauce recipe is rustic, simple, and incredibly versatile! A great way to use up all your extra Tomatoes this canning season.



Nutrition Facts	
servings per container	
Serving size	(306g)
Amount per serving	
Calories	70
	% Daily Value*
Total Fat 1g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 200mg	9%
Total Carbohydrate 15g	5%
Dietary Fiber 2g	7%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 45mg	4%
Iron 1mg	6%
Potassium 18mg	0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Prep time: 30 minutes
Cook time: 1.5 hours
Serves: 3 Quarts

INGREDIENTS:

3 1-quart mason jars
18-24 Tomatoes-on-the-Vine
12 basil leaves, rinsed
6 cloves garlic, peeled and sliced
Coarse salt and cracked pepper
6 tbsp. lemon juice (2 tbsp. per jar)

CANNING STEPS:

- Add the Tomato sauce to each jar (using a canning funnel if you have one) and give each jar a good stir before sealing. Leave about ½-inch of space between the sauce and the jar's rim. Wipe the rims clean.
- To seal, lower mason jars into a boiling pot of water using a canning rack. Ensure there is 1-2 inches of water above the lids of your jars while boiling. Boil for 40 minutes.
- Remove jars from pot with canning tongs and let cool on a dish towel. If you hear a popping sound when removing from the pot, your jars are sealing properly! Wait for 24 hours before checking the seals and storing. Label with the date of canning, store in a cool, dark place, and keep for up to 1 year.

STEPS:

- Wash produce before preparing.
- Sterilize mason jars or wash them in your dishwasher before canning.
- Heat oven to 425 degrees Celsius.
- Core the stems of your Tomatoes.
- Line baking sheets with parchment paper, then line up your cored Tomatoes on the paper, avoiding overcrowding as much as possible. Roast in the oven for 30 minutes or until Tomato skin is blistered and has caramelized.
- Remove roasted Tomatoes and allow to cool before peeling off the skins. Peel the skins off while your Tomatoes are still on the tray. Discard of the skins and juice produced during roasting.
- Blend Tomatoes using a stick blender or pulse blender, then add roasted Tomatoes to a sauce pot. Add salt and pepper to taste, bring to a boil, then simmer on low heat for up to 1 hour.
- Divide the basil, garlic, and lemon juice amongst the jars.

