

Crock Pot Tomato Paste for Canning



Step 1



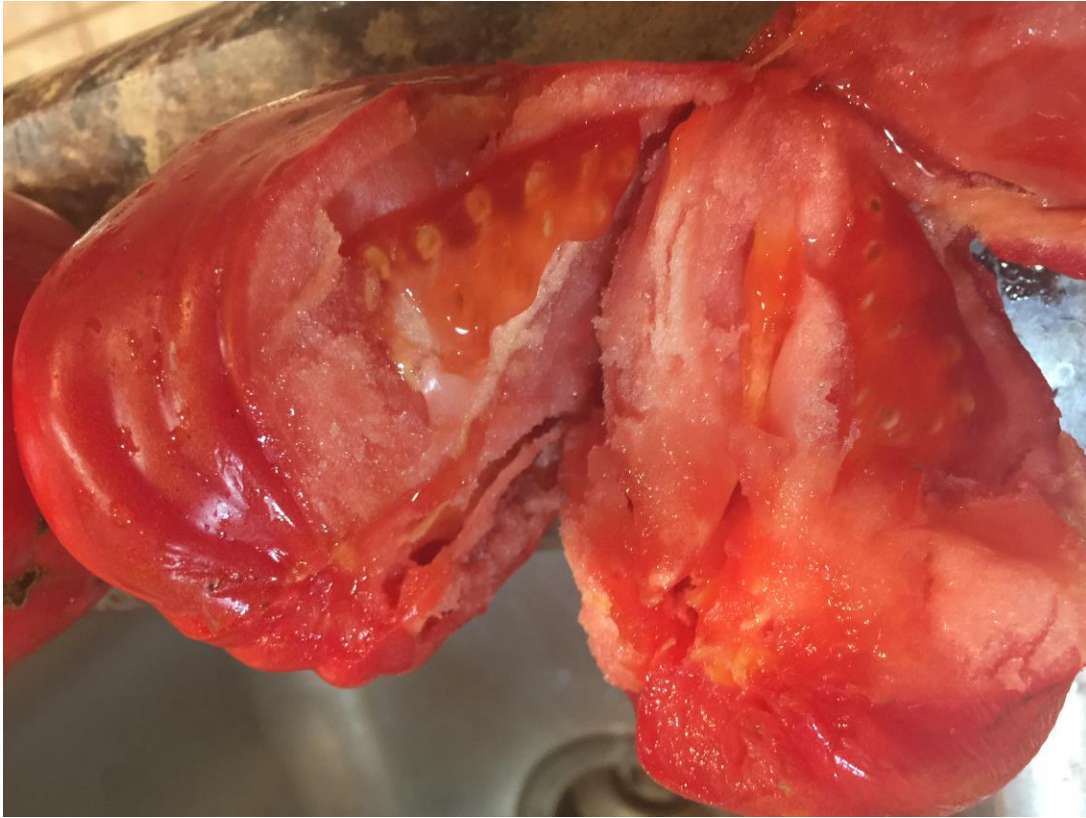
- Choose paste tomatoes that contain less water such as Amish Paste, San Marzano and Hungarian Heart.
- Wash with a vegetable brush to remove any dirt.

Step 2



- Remove any spoiled areas, or discard tomatoes.
- These may be used in composting.

Step 3



- Slice larger tomatoes to fit more in the cooking pot.
- This is the time to save seeds for future planting

Step 4



- Fill cooking pot with tomatoes, bring to a boil, then turn down temperature to low.
- Mix tomatoes to prevent scorching on the bottom of the pot.

Step 5



- Continue to simmer and stir tomatoes until you have a thick mixture.

Step 6



- A cylinder strainer with a wood pestle works well to press the tomato paste, while keeping the skin and seeds inside.

Step 7



- Place a shallow bowl beneath to collect the strained tomato sauce.

Step 8



- Place the strained sauce into your crock pot or slow cooker.
- Simmer and stir until you have a thick paste.

Step 9



- Ladle the paste into a fine mesh strainer.

Step 10



- Place a bowl under the strainer to collect the liquid.
- Let this sit and drain for 30-60 minutes, or until liquid no longer drains.

Step 11



- Recipe for 4 oz. jars of paste:
 - Place 1/8 tsp. salt and 1/2 tsp. lemon juice in the bottom of each jar.
 - Add paste until 1/2 inch from top of jar.

Step 12



- Wipe the rim of each jar with a clean, damp cloth
- Place lids and screw on bands on each jar
- Hot water bath for 50 minutes
- Store in your cupboard until ready to use.
- Once jar is opened, it needs to be stored in the refrigerator

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Funding provided by: USDA, NIFA



United States Department of Agriculture
National Institute of Food and Agriculture