



## HOMEMADE CANNED TOMATO SOUP

A wholesome tomato soup recipe ready for canning!  
This recipe makes approximately 7 quarts.

### INGREDIENTS

- 27 cups of quartered tomatoes.
- 1/2 cup onions
- 1 bell pepper
- 1 whole jalapeño pepper
- 4 cloves of garlic
- 1 TBSP fresh basil
- 2 ½ TSP Celtic Sea Salt

\* Use organic ingredients whenever possible, I try and use everything from my garden for this recipe!

### DIRECTIONS

- Before prepping the veggies, prepare + sterilize your canning jars
- Quarter tomatoes + place them into an XL bowl.
- Rough chop onions, peppers and garlic, sauté until onions turn translucent or slightly brown.  
[This step gives extra flavor to your soup.]
- Finely chop your fresh basil until you have 1 tablespoon.
- Combine tomatoes, sautéed veggies and remaining ingredients.
- Use a food processor to puree the soup to desired texture and pour into a stock pot.  
[This step may take several batches to do depending on the size of your food processor.]
- Heat the soup to a boil.
- Once the soup has reached a boil, turn the burner down to low, cover and simmer for 2 hours stirring occasionally.
- After 2 hours reheat to a boil.

### CANNING

- Fill canner with water and bring to a boil.

- Pour hot soup into hot sterile jars.  
[This helps reduce jar breakage caused by temperature differences.]
- Wipe mouth of jar with a clean, damp cloth.
- Place hot rings and lids onto jars and tighten.
- Place jars on canner rack and lower into the water.
- Once the water resumes boiling, hot water bath for 20 minutes.
- Remove jars from the canner and let sit untouched for 24 hours.

#### TIP

Many people use their dishwasher's sanitize setting to clean their jars, if that works for you-great! But, with 4 littles our dishwasher ALWAYS has something in it, clean or dirty and I never seem to time it just right so the jars are hot when I am ready to can. So, I have a second hot water bath canner that I use to sanitize my jars as I prep the veggies. That way they are ready to go when I am! (and I don't have to deal with extra dishes before I get started...at least not the ones from the dishwasher!)