



FAMILY TOMATO SAUCE DAY

From Our Garden to Our Table



Preserve the Harvest. Create New Traditions. Make Memories Together.

There's something special about turning ripe, sun-warmed tomatoes from our garden into jars of homemade tomato sauce. Join us for our new Family Tomato Sauce Day tradition!



PART 1: CANNING TOMATO SAUCE

INGREDIENTS

- Tomatoes (about 20 lbs.)
- Bottled lemon juice (see amounts to the right) or citric acid (see amounts to the right)



PREPARE THE TOMATOES

1. Wash tomatoes and remove stem ends.
2. Cook tomatoes until soft.
3. Press through a food mill or sieve to remove skins and seeds. Discard skins and seeds.
4. Return juice to pot and heat to boiling.
5. Boil gently until thickened, stirring often—about one-third reduction for thin sauce or one-half for thick sauce.



ACIDIFY (REQUIRED)

Add to hot sauce just before filling jars:

- 1 Tbsp. bottled lemon juice per pint jar
- 2 Tbsp. bottled lemon juice per quart jar

OR

- ¼ tsp. citric acid per pint jar
- ½ tsp. citric acid per quart jar

Acidification is required for safe canning, even when pressure canning.



FILL THE JARS

1. Ladle hot sauce into hot jars leaving ¼-inch headspace.
2. Remove air bubbles.
3. Wipe jar rims with a clean, damp cloth.
4. Add lids and screw bands until fingertip-tight.



PROCESS IN A BOILING-WATER BATH (0–1,000 FT ELEVATION)

JAR SIZE	PROCESSING TIME
PINT JARS	35 minutes
QUART JARS	40 minutes

These times are for elevations of 0–1,000 feet. For elevations above 1,000 feet, increase processing time as follows:

PINTS / QUARTS

1,001–3,000 ft:	40 min / 45 min
3,001–6,000 ft:	45 min / 50 min
6,001–8,000 ft:	50 min / 55 min

See NCHFP processing-time table for details.



COOL & CHECK SEALS

1. Remove jars and let cool undisturbed for 12–24 hours.
2. Check seals. Lids should not flex up or down when center is pressed.
3. Remove screw bands, clean jars, label, and store in a cool, dark place.



PART 2: TURN YOUR JAR INTO SPAGHETTI SAUCE

When you're ready for spaghetti sauce, open a jar of your canned tomato sauce and simmer with:

- Onion
- Garlic
- Olive oil
- Italian seasoning
- Salt & pepper to taste

Simple ingredients, incredible flavor!



A NEW FAMILY TRADITION

From our garden to our table—these jars are more than just sauce. They're memories in the making.

*Happy Family
Tomato Sauce Day!*



A NOTE ABOUT CANNING SAFETY

The canning information in this resource is based on research-tested home food preservation guidance from the National Center for Home Food Preservation and USDA. Home-canning recommendations can change and processing requirements may vary based on jar size, canning method, and elevation. Always review and follow the current official instructions before canning.



Chicks on the Road
chicksontheroad.com



OUR TRUSTED SOURCE

National Center for Home Food Preservation
Standard Tomato Sauce
nchfp.uga.edu/how/can/how-do-i-can-tomatoes/standard-tomato-sauce/

