



Cooperative Extension Service
Institute of Food and Agricultural Sciences

Selecting, Preparing, and Canning: Crushed Tomatoes (with no added liquid)¹

United States Department of Agriculture Extension Service²

A high-quality product, ideally suited for use in soups, stews, and casseroles. This recipe is similar to that formerly referred to as "Quartered Tomatoes."

Quantity: An average of 22 pounds is needed per canner load of 7 quarts; an average of 14 fresh pounds is needed per canner load of 9 pints. A bushel weighs 53 pounds and yields 17 to 20 quarts of crushed tomatoes--an average of 2-3/4 pounds per quart.

Procedure: Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water slip off skins, and remove cores. Trim off any bruised or discolored portions and quarter. Heat one-sixth of the quarters quickly in a

large pot, crushing them with a wooden mallet or spoon as they are added to the pot. This will exude juice. Continue heating the tomatoes, stirring to prevent burning. Once the tomatoes are boiling, gradually add remaining quartered tomatoes, stirring constantly. These remaining tomatoes do not need to be crushed. They will soften with heating and stirring. Continue until all tomatoes are added. Then boil gently 5 minutes. **Add bottled lemon juice or citric acid to jars** (See acidification directions). Add 1 teaspoon of salt per quart to the jars, if desired. Fill jars immediately with hot tomatoes, leaving 1/2-inch headspace. Adjust lids and process. Recommended process times are given in Table 1, Table 2, and Table 3.

Table 1. Recommended process time for Crushed Tomatoes in a dial-gauge pressure canner

Style of Pack	Jar Size	Process Time	Canner Gauge Pressure (PSI) at Altitudes of			
			0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Hot	Pints or Quarts	20 min	6 lb	7 lb	8 lb	9 lb
		15	11	12	13	14

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2. Reviewed for use in Florida by Mark L. Tamplin, associate professor, Food Safety, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 2. Recommended process time for Crushed Tomatoes in a weighted-gauge pressure canner

Style of Pack	Jar Size	Process Time	Canner Gauge Pressure (PSI) at Altitudes of	
			0 - 1,000 ft	Above 1,000 ft
Hot	Pints or Quarts	20 min	5 lb	10 lb
		15	10	15
		10	15	Not Recommended

Table 3. Recommended process time for Crushed Tomatoes in a boiling-water canner

Style of Pack	Jar Size	Process Time at Altitudes of			
		0 - 1,000 ft	1,001 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	35 min	40	45	50
	Quarts	45	50	55	60

Acidification: Add 1 tablespoon of bottled lemon juice or ¼ teaspoon citric acid per pint of tomatoes. For quarts, use 2 tablespoons of bottled lemon juice or ½ teaspoon citric acid.
Note: Four tablespoons of vinegar per quart or two tablespoons per pint can be used instead of lemon juice or citric acid. However, the vinegar may cause undesirable flavor changes.