Ripe Tomato Preserves

Ingredients

- 4 Tbsp lemon juice
- 1/4 cup boiling water
- 1/8 tsp salt
- 1 package pectin
- Grated rind of 1 lemon
- 2-1/4 cups ground, ripe tomatoes
- 3-1/2 cups sugar

Instructions

1. Prepare the tomatoes by washing, then scalding with boiling water to make the skins slip off easily.
2. Cut out the stems and hard cores and put the tomatoes through a coarse grinder. If you don't have a grinder, dice them up into small chunks.
3. Into a large kettle, measure the lemon juice, boiling water, salt, pectin, grated lemon rind, and ground tomatoes.
4. Stir well and bring to a boil.
5. Add 3-1/2 cups of sugar and bring to a rolling boil.
6. Boil for exactly 4 minutes, stirring the preserves the entire time. The whole process takes only about 6 minutes.
7. Pour into 1/2 pint sterilized jars and seal.

Ripe Tomato Preserves

This recipe came from my own roots. It's one my mother used to make and it's delicious. In fact, it is one that money can't buy. At any rate, I have never found this preserve on grocer's shelves in all of my meanderings.

Prepare the tomatoes by washing, then scalding with boiling water to make the skins slip off easily. Cut out the stems and hard cores and put the tomatoes through a coarse grinder. If you don't have a grinder, dice them up into small chunks.

Into a large kettle, measure:

4 tablespoons lemon juice
1/4 cup boiling water
1/8 teaspoon salt
1 package pectin
grated rind of 1 lemon
2-1/4 cups ground, ripe tomatoes

Stir well and bring to a boil. Add 3-1/2 cups of sugar and bring to a rolling boil. Boil for exactly 4 minutes. You must stir the preserves all the time you are making it . . . but the whole process takes only about 6 minutes. Pour into 1/2 pint sterilized jars and seal.

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