

## Selecting, Preparing, and Canning: Tomato and Vegetable Juice Blend<sup>1</sup>

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United States Department of Agriculture Extension Service<sup>2</sup>

**Quantity:** An average of 22 pounds of tomatoes is needed per canner load of 7 quarts. Not more than 3 cups of other vegetables may be added for each 22 pounds of tomatoes.

**Procedure:** Crush and simmer tomatoes as for making tomato juice. Add no more than 3 cups of any combination of finely chopped celery, onions, carrots, and peppers for each 22 pounds of tomatoes. Simmer mixture 20 minutes. Press hot cooked tomatoes and vegetables through a sieve or food mill to remove skins and seeds. **Add bottled lemon juice or citric acid to jars** (See FCS 8182 for acidification directions). Add 1 teaspoon of salt per quart to the jars, if desired. Reheat tomato-vegetable juice blend to boiling and fill immediately into jars, leaving 1/2-inch headspace. Adjust lids and process. Recommended process times are given in Table 1, Table 2, and Table 3.

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1. This document is FCS 8184, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: May 2003. Revised: June 2008. This document was extracted from the *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products. Please visit the EDIS Web site at <http://edis.ifas.ufl.edu>
  2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, 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 1.**

<b>Table 1.</b> Recommended process time for Tomato-Vegetable Blend in a boiling-water canner					
		Process Time at Altitudes of			
Style of Pack	Jar Size	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	40	45	50	55

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.

**Table 2.**

<b>Table 2.</b> Recommended process time for Tomato-Vegetable Blend in a weighted-gauge pressure canner				
			Canner Gauge Pressure (PSI) at Altitudes of	
Style of Pack	Jar Size	Process Time	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

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.

**Table 3.**

<b>Table 3.</b> Recommended process time for Tomato-Vegetable Blend in a dial-gauge pressure canner						
			Canner Gauge Pressure (PSI) at Altitudes of			
Style of Pack	Jar Size	Process Time	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

\*After the canner is completely depressurized, remove the weight from the vent port or open the petcock. Wait 10 minutes; then unfasten the lid and remove it carefully. Lift the lid with the underside away from you so that the steam coming out of the canner does not burn your face.