



Basil Diced Tomatoes

Makes approx. 4 quarts or 8 pints

Need an alternative to stewed tomatoes? Give my Basil Diced Tomatoes a try. Slices of garlic, fresh basil leaves and a touch of black pepper make these the most versatile tomato in your pantry. I use Basil Diced Tomatoes in soups, stews or over baked chicken. Sometimes I'll just heat up a jar and toss with pasta if I'm not in the mood for a heavy sauce. The possibilities are endless!

Ingredients

- 16 cups of cored, diced Roma tomatoes – I leave the skins on
- 1 large yellow (or orange) bell pepper, chopped
- 1 large onion, chopped
- 2 tablespoons of fresh garlic, minced
- ¼ cup fresh basil, coarsely chopped
- 1 tablespoon sugar
- 2 tablespoons salt
- Fresh ground black pepper to taste
- 8 tablespoons bottled lemon juice – to use during hot packing process

Instructions

1. In a large, stainless steel stockpot, combine tomatoes, bell peppers, onion, fresh basil, sugar, salt, and pepper. Bring to a boil over medium-high heat. While stirring, allow to gently boil for 5 minutes to thoroughly blend each flavor.
2. Add 2 tablespoons of bottled lemon juice to each quart jar and 1 tablespoon to each pint jar.
3. Using a funnel and slotted spoon, add tomato mixture to each jar filling to just below the screw bands at the shoulder of each jar. Next, ladle liquid from the mixture into each jar, leaving a 1-inch headspace.
4. Remove any trapped air pockets using your headspace measuring tool and add additional liquid if necessary to maintain the 1-inch headspace.
5. Wipe each jar rim and screw band with a clean washcloth dipped in vinegar. Place a lid and ring on each jar and hand-tighten.
6. Place jars in the pressure canner filled with 3 quarts of water, lock the pressure canner lid, and bring the canner to a boil on high heat. Let the canner vent for 10 minutes.
7. Process at 10PSI or according to your elevation. Process quarts for 20 minutes and pints for 15 minutes.
8. Allow the pressure canner to return to zero PSI naturally before removing the canner lid. Wait 5 minutes before removing the jars from the canner to cool.