



Anne Willan's Home Canned Tomatoes

Recipe courtesy Laura Calder

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	1 hr 0 min	Easy	Varies
Cook Time:	1 hr 30 min		

Ingredients

- Tomatoes
- Few sprigs fresh thyme
- Bay leaves
- 1 or 2 onion slices
- Water, as needed

Directions

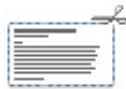
Pack whole tomatoes into quart/litre jars with a few thyme sprigs, a couple of bay leaves, and an onion slice or two. Close the lids and set the jars on a rack in a deep pan. Add enough water to cover generously. Weight down with a brick so they don't float. Simmer for an hour and a half, until they lose their shape and collapse. Let the jars cool in the water so that they form a tight seal. When done, each jar will look only half full of tomatoes.

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