

BOB'S SEASONED TOMATO PASTE

Ingredients

- 15 pounds fully ripe tomatoes, coarsely chopped (you should have about 8 quarts)
- 4 large red or green bell peppers, seeded and coarsely chopped
- 3 medium-sized onions, coarsely chopped
- 4 medium-sized carrots, coarsely chopped
- 2-4 cloves garlic, coarsely chopped

Process

Whirl in a blender the tomatoes, peppers, onions, carrots, and garlic, a small amount at a time, until smooth. Press through a wire strainer and discard the pulp.

In a 12-quart kettle, bring the purée to boiling over medium-high heat. Then boil gently, uncovered, until thick enough to mound on a spoon (about 5 hours). As mixture thickens, stir often, reduce heat, and partially cover.

To freeze: Chill, pour into freezer containers, cover, and freeze. It is best to have in 6 ounce and/or 12 ounce sizes.

To can prepare 5 pint-sized or 10 half pint-sized canning jars. Follow the directions for hot-water bath canning provided by USDA's Bulletin No. 539 for tomato products.

A downloadable version is available at:

https://nchfp.uga.edu/publications/publications_usda.html

Or you may purchase a paper copy from Purdue University at:

https://mdc.itap.purdue.edu/item.asp?Item_Number=AIG-539