

Canned Tomato Soup

Ingredients

- 5 pounds of tomatoes
- 1 large yellow onion, diced
- 6 stalks of celery, diced
- ¼ cup dried parsley
- 2 bay leaves
- sugar, to taste
- salt and pepper, to taste
- ½ cup butter
- ½ cup flour



Instructions

1. Bring a large pot of water to a boil. Cut a small "X" on one side on each of the tomatoes.
2. Put 2-3 tomatoes into the boiling water and count to 10, then take the tomatoes out of the water and let cool. Continue boiling all the tomatoes in segments of 10 seconds, until all the tomatoes are finished.
3. Next, gently peel all the tomatoes with fingertips or the edge of a knife and remove the core.
4. Put all the tomatoes, onion, celery, parsley and bay leaves in a large stock pot and bring to a simmer for 15-20 minutes, stirring often.
5. Remove the bay leaves and pour the tomato mixture into a blender half way. (If you fill the blender too high or set the blender on a high setting, the mixture will spit out of the blender and can burn you). Blend on the lowest setting until there are very little chunks.
6. Pour the blended tomato mixture into a sieve to remove the unwanted chunks and push it through.
7. Pour the sieved tomato mixture into a different large stock pot and continue to blend/sieve the rest of the tomato mixture.
8. Place the sieved tomato mixture pot onto the stovetop and return it to a light simmer, stirring often.
9. In a different sauce pan, combine the butter and flour over medium heat. Stir and cook until it is slightly golden, and this makes a roux (thickener).
10. While stirring the tomato mixture, add the roux, a little at a time, to make the soup to the desired thickness, letting it simmer 2 minutes before adding more roux.
11. Add sugar, salt and pepper to the soup, to taste. Sugar removes the acidity from the tomatoes, and it is not to be used as a sweetener.
12. Simmer the soup for about 5-10 minutes, stirring often to prevent burning on the bottom.

Canning Procedure

1. Place a small sauce pot with water on the stove and bring to a simmer. Put the lids into the water and turn off the heat. With a clean and dry kitchen towel, dry the tops of the canning jars.
2. Pour the tomato soup into the canning jar with a funnel on top, until it reaches ½-1 inch from the top.
3. Take a canning lid from the water, dry it with the clean kitchen towel and place it on top of the jar.
4. Wrap a towel around the base of the jar and tighten a ring on the jar to tightly hold down the lid. (Be careful to NOT touch the base of the jar since it will be VERY HOT.)
5. Set the jar aside onto a kitchen towel laid out on the countertop and repeat the canning procedure steps 3-6 times until all the tomatoes are canned.
6. Set the jars inside a pot, pour HOT water into the pot until it reaches half way up to the base of the jars.
7. Bring the pots of jars to a slow simmer and start your timer for 15 minutes. **Do not bring the water to a hard boil. This will pop your lids and prevent them from sealing properly.**
8. After the jars have simmered, using a jar grabber, *carefully* pull each jar out of the water and onto a laid-out kitchen towel.
9. After some time, you should expect to start hearing some popping sounds from the jars. This is GOOD! This means the center of the lids have been suctioned enough to seal the jar. Keep them on the towel for another 12-24 hours to cool to room temperature.
10. On the occasion that a lid has not sealed, repeat the canning procedure steps 3-9 again, with a new lid and discard the used lid.

****NEVER TRY TO RUSH THE COOLING PROCESS. DO NOT PUT THESE JARS AROUND OR IN A COLD ENVIRONMENT BECAUSE THIS WILL CAUSE THE JARS TO BREAK****