

TOMATO SOUP

Makes 6 Pints

- 🍅 3.5 lbs fresh tomatoes (about 22 medium) or 2 cans (28 or 29 oz each) unsalted tomato puree
- 🍅 6 1/2 cups (52 fl oz) water*
- 🍅 1 pouch Mrs. Wages® Tomato Soup Seasoning Mix

* Instead of measuring, fill up 2x empty tomato puree cans to rinse out tomato which is about 52 fl oz of water.

WASH fresh tomatoes. Scald 3 minutes in boiling water. Dip into cold water. Cut out cores, remove skins and chop coarsely. Puree in blender. This should yield about 7 cups of tomato puree.

COMBINE tomatoes, Mrs. Wages® Tomato Soup Seasoning Mix, and water in a large non-reactive saucepan. Do not use aluminum. Bring mixture to a boil. Stir occasionally. Reduce heat and simmer 10 minutes. Stir occasionally. Soup is ready!

Serve. Pour into containers and let cool. Cover and refrigerate at least 30 minutes before serving. Store covered in refrigerator for up to 1 week.

Freeze. Pour into freeze-safe containers and let cool. Store covered in freezer up to 1 year. Store thawed product in refrigerator up to 1 week.

Can. Prepare home canning jars and lids according to manufacturer's instructions for sterilized jars. Pour hot soup into clean hot pint canning jars, leaving 1/2-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. Process jars for 40 minutes** in boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Use shelf-stable product within 1 year.

** Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.