

# Online Tomato Sauce & Class Preparation List

## Welcome!

I'm excited you will be joining us for the Cook-Along Tomato Sauce & Canning Class. If you were nervous about canning, this 60-minute class will demonstrate how to can safely and efficiently.

I'll guide you in making a basic tomato sauce, and then we will can it in the class. By the end of the class, you should have 3-4 pints of pasta sauce canned and cooling.

## Equipment

- Sauce pan for the tomato sauce
- Cutting board and knife for chopping onions
- Large, tall Stock Pot - at least 12 quarts but 15-20 will hold the jars you need without worrying about space and water coverage.
- Canning Jars with New Lids - I always clean more than I think I will need so I have enough.
- Canning Jar Lifter - essential for getting jars in and out of the water
- Wide Mouth Funnel
- Stainless Steel Ladle
- Clean Towels
- Wooden Cutting Board or Cooling Rack
- Clean Paper Towels
- Stainless Steel Knife for removing bubbles

If you are just getting started this is a great beginner [equipment kit](#).

If you don't have any equipment including a large pot, [this kit](#) has everything you need.

## Ingredients:

- Sauce ([recipe here](#))
  - 28 oz can of crushed tomatoes
  - 28 oz can of tomato puree
  - 1 onion
  - 3-5 garlic cloves - or garlic powder
  - Dried oregano
  - Dried red pepper flakes
  - Salt & Pepper
  - Water, wine or stock to clean out the tomato can
  - Olive Oil

## Preparation:

### Equipment Preparation

- Gather all of your equipment
- If you are reusing jars, inspect them for compromise
- Thoroughly wash all equipment in hot soapy water or run through the dishwasher
- Fill the large stock pot with water and begin to heat before starting the sauce.
- Place a rack or a clean towel in the bottom of the pot with the water in it.
- Place the canning jars in the hot water on top of the rack or towel.

### Sauce Preparation

- Gather ingredients and saucepan
- Chop onions and place in a small bowl
- Mince garlic and place in a small bowl

### Before Starting the Class (or Canning)

- Ensure you have all the tools and ingredients you need handy.
- Make sure to start the large stock pot of water heating (it will take a while)
- Ensure you have a place designated where you will put the hot jars to fill them and let them rest once they are done.
- Place an additional tea pot or another pan of water on a burner. You may need this to top off your jars.

## Instructions:

I can't emphasize how important it is to do the prep work before you start the class or start canning. It will save you a lot of headaches and make the process much more enjoyable.

So if you've followed the directions above, and your water is heating with the canning jars in the water, let's get started.

### Begin by making the tomato sauce.

1. Sauté the onions in olive oil over medium heat.
2. Once soft, add the garlic, oregano, red pepper flakes, and salt - Cook for 1 minute before adding the tomatoes. Rinse out the can of tomatoes with water, wine, or stock.
3. Reduce the heat to simmer for 10-60 minutes. Add your chosen liquid as needed to maintain the sauce consistency. For our purposes, we will be simmering for about 20 minutes, so this is a quick sauce.

### While the sauce is simmering:

1. Make sure the pot of water is starting to simmer. Bring it to a gentle boil. You cannot start canning until the water is at a gentle boil.
2. If there is space and you are using a stainless steel ladle and funnel, I like to put them in the hot water as well to ensure they don't cool down the sauce when I go to fill the jars.

## Time to Can!

1. Bring your hot sauce close to your stock pot of boiling water and canning jars.
2. Carefully take the jars out of the water and place them on a clean towel.
3. Place the funnel in the jar.
4. Fill with the sauce, just to the fill line on the jar, leaving some headroom. These lines are really helpful.
5. Use the stainless steel knife to stir the liquid a bit if you see bubbles. You can also gently tap the jar on the counter, but it will be hot.
6. Using a clean paper towel, wipe the rim of the jar for any drips of sauce.
7. Place the flat part of the lid on the jar.
8. Then place the band around the lid and just barely tighten it. You don't need to screw this down tightly, but it does need to be firmly in place.
9. Using your Canning Lifter, place the jar back in the hot water.
10. Continue with the rest of the jars. Try to do this as quickly as possible just to ensure a similar time in the hot water bath.
11. Once the jars are back in the pot, make sure they are covered by at least 1 inch of water. If you don't have enough, use the spare hot water you have and cover the lids. If you don't have enough, add hot water from the tap.
12. Bring back up to the boil. Because everything is hot, it shouldn't take long.
13. Simmer for 10 minutes from either the time the last jar went into the water or the water came back up to a boil.
14. After 10 minutes, turn off the burner, and let the jars sit in the hot water for an additional 5 minutes.
15. During this time, prepare your wooden cutting board or wire rack by covering it with clean towels.
16. After the 5 minutes have passed, use your canning lifter and carefully remove the jars from the water, pouring off any water on the top of the jars. If that is too difficult, you can use a clean towel to gently dry them when they are on the cutting board or cooling rack.
17. Do not disturb the jars. Let them sit for 12-24 hours to cool. You will hear popping noises when the lid is being sucked in, creating a vacuum. That is exactly what you want to hear. When the vacuum has been created, you have successfully canned the sauce.
18. After 12-24 hours, check the tops of your canned sauce. There should be no give in the top of the lid when you press it. If there is, that means the seal wasn't created. Place those jars in the refrigerator, and use within the next week, or you could freeze them. There is nothing wrong with the sauce. It just won't keep on the shelf.