



# Noreen's Kitchen

## Home Canned Ro-tel

### Ingredients

### This recipe employs Water Bath Canning Techniques

10 1/2 pounds tomatoes, diced	1 cup white vinegar (5% acidity)
3 pounds, fresh green chilies, diced	1/2 cup granulated sugar
1 1/2 pounds sweet onion, diced	1/4 cup canning salt
Bottled lemon juice (not fresh)	

### Step by Step Instructions

\* NOTE\* All weights are after chopping or processing vegetables.  
I did not peel my tomatoes, if you wish to do so, please scald and remove the peels before proceeding with this recipe.

Prepare vegetables by washing and dicing, mix together in a large stock pot.

Add sugar, salt and vinegar and stir well.

Place stock pot over medium heat and allow mixture to come to a simmer and cook for 30 minutes.

While you are cooking the tomato mixture, wash and sterilize your jars, checking for cracks and flaws. Water bath sterilize for 10 minutes in boiling water. Place jars on a baking sheet lined with a towel then put into a 200 degree oven to keep warm until ready to use.

Prep your lids according to manufactures recommendations. NOTE: Classic Ball canning lids have new recommendations for their use. You are not supposed to simmer them at all!

Place 1 teaspoon of bottled lemon juice into each pint jar. If using quarts use 1 tablespoon.

Ladle hot tomatoes into jars leaving 1/2 inch head space. I used pints.

Affix lids and bands and place into a boiling water bath canner.

Process these jars for 20 minutes after the water comes to a boil.

When time is up, remove jars using a jar lifter and place on a towel, not directly on the counter top or you may risk the jars cracking. Make sure also that the jars are out of a direct draft. If you feel you do not have anywhere without a draft, throw a bath towel over the jars.

Allow jars to cool in one spot for 24 hours.

When jars are cool and 24 hours has passed, remove rings and test your seals for viability. Wash the jars and label them with their contents. Store in a cool dry place, like a closet, away from direct sunlight.

If you have jars that did not seal. Store them in the refrigerator and enjoy these jars first.

For more information on home canning practices and procedures, please see the Ball Blue Book of Home Canning or the Ball Complete Book of Home Preserving. You can also find tips and tricks on the Ball website, [Freshpreserving.com](http://Freshpreserving.com)

**Enjoy!**