

Hot pack:

10 t
 3
 3
 15 t
 20 t

Seasoned Tomato Sauce

(1 1/2, 1/2, 1/2)

- 10 pounds tomatoes, peeled, cored and chopped
- 3 medium onions, finely chopped
- 3 cloves garlic, minced
- 1 1/2 teaspoons oregano
- 2 bay leaves
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 teaspoon crushed red pepper
- 1 teaspoon pepper
- 1 teaspoon sugar

Hot pack:

2 t
 1
 1
 1
 2
 1
 1

Option 1:

The chart below shows what happens to the pH ratings of various tomato cultivars when different acids are added. Note that the pH is not significantly lowered by the addition of 1 teaspoon of lemon juice per pint.

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Tomato variety	Original pH	pH after adding ¼ tsp. citric acid	pH after adding 1 tsp. lemon juice	pH after adding 1 tbsp. lemon juice
...	4.4	4.1	4.3	4.1
...	4.6	4.2	4.5	4.3
...	4.4	4.0	4.3	4.1
...	4.5	4.1	4.4	4.2
...	4.5	4.2	4.4	4.4
...	4.4	3.9	4.3	4.1

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The chart below shows what happens to the pH ratings of various tomato cultivars when different acids are added. Note that the pH is not significantly lowered by the addition of 1 teaspoon of lemon juice per pint.

