



Pressure Canned Crushed Tomatoes (No-Liquid Method)

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Yield: 5 pints

Canner: Pressure Canner

Processing Time: 15 minutes

Ingredients

- 8 lbs Roma tomatoes (previously frozen and fully thawed)
- Bottled lemon juice (Real Lemon)
- Pickling salt

Per Pint Jar

- 1 tablespoon bottled lemon juice
- ½ teaspoon pickling salt

Instructions

1. Fully thaw frozen tomatoes.
2. Peel tomatoes; do not core or seed.
3. Crush tomatoes by hand or with a utensil.
4. Prepare clean, room-temperature jars.
5. Add lemon juice and pickling salt to each jar.
6. Pack crushed tomatoes using the no-liquid method.
7. Remove air bubbles and adjust headspace to 1 inch.
8. Wipe jar rims and lids with a paper towel.
9. Apply lids and tighten bands finger tight.
10. Pressure can using tested processing times, following your canner's operating instructions:
 - 15 minutes for both pints and quarts
11. Remove jars and let cool undisturbed for 12–24 hours.
12. Check seals, label, and store.

[This recipe is part of a larger guide - read the full post here](#)