

# Tomato Juice

If you have a bumper crop of tomatoes or just want to preserve some of summers bounty. Make some of this tomato juice and can or freeze it to use as a beverage or in soups, Romanian Peppers or Cabbage Rolls (recipe pg 317).

<b>6</b>	<b>qt basket tomatoes, about 30</b>
<b>2</b>	<b>onions, quartered</b>
<b>3</b>	<b>ribs celery with leaves, chopped coarsely</b>
<b>2</b>	<b>tsp pickling salt, or to taste</b>
<b>1</b>	<b>bay leaf</b>
<b>1/4</b>	<b>cup white sugar, or to taste</b>
<b>2</b>	<b>Tbsp lemon juice</b>

- Wash tomatoes and remove stem ends, quarter and place in large heavy bottomed pot with onions, celery, salt and bay leaves.
- Bring to a boil and simmer about an hour.
- Strain through a food mill into a clean pot.
- Add lemon juice and sugar then taste and adjust seasonings.
- Bring to a boil again and can as above or freeze.

Makes about 20 cups

Anne's Favourites