



## CAN TOMATOES IN OVEN

Peel and cut up tomatoes. Pack in jars. Add 1 teas. Salt for qts. And  $\frac{1}{2}$  teas. for pints. Tighten lids, then turn back  $\frac{1}{2}$  turn. Place on cookie sheet in 250° pre-heated oven for 1 hr. and 15 min. Remove from oven and screw lids down.

So easy and I haven't lost any yet. So much better in soups and casseroles than tomatoes bought in the store