

## Bruschetta in a Jar

*Yield: about 3 half-pints*

- 3 cloves garlic, minced
- 1/2 cup dry white wine
- 1/2 cup white wine vinegar (5%)
- 1/4 cup water
- 1 tablespoon sugar
- 1 tablespoon dried basil
- 1 tablespoon dried oregano
- 1 tablespoon balsamic vinegar
- 4-1/2 cups chopped cored plum tomatoes (about 2 pounds or 6 medium)

1. Combine garlic, wine, wine vinegar, water, sugar, basil, oregano and balsamic vinegar. Bring to a full rolling boil over high heat, stirring occasionally.
2. Reduce heat, cover and simmer 5 minutes or until garlic is heated through. Remove from heat.
3. Pack tomatoes into hot jars leaving 1/2-inch headspace.
4. Ladle hot vinegar mixture over tomatoes leaving 1/2-inch headspace. Remove air bubbles.
5. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
6. Process in a boiling water or steam canner for 20 minutes at 0-1,000 feet elevation, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, 35 minutes at 6,001-8,000 feet, and 40 minutes at 8,001- 10,000 feet.

*Source: Ball Complete Book of Home Preserving, 2012*