



UCCE Master Food Preservers of El Dorado County

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Preserve Today, Relish Tomorrow

Bloody Mary Mix



Yield: about 5 pints jars

- 2 qts. Tomato Juice (see below)
- ½ cup finely minced celery hearts (light green leafy centers)
- 6 Tbls Worcestershire Sauce
- 6 Tbsp dill pickle juice
- ¼ cup prepared horseradish
- 2 Tbsp hot sauce
- 2 tsp. garlic powder
- 1 tsp black pepper
- 1 tsp celery seed
- 1 tsp smoked paprika
- 1 cup lemon juice

Combine all ingredients except lemon juice, bring to a boil, reduce heat and simmer for 5 min remove from heat; stir in lemon juice.

Ladle into hot jars leaving ½ headspace. Process same as juice blend below.

*** can freeze instead of canning

Tomato Juice

Yield: about 4 quart jars

- 14 lb. tomatoes, cored and quartered
- 1 large red beet, peeled and cut into 1/4-inch cubes
- 1 Tbsp. salt or celery salt
- 2 tsp. Ball® Citric Acid or 1/2 cup bottled lemon juice

Core tomatoes and cut into quarters. Bring tomatoes, any accumulated juice, and diced beet to a boil in a large stainless steel or enameled stockpot, stirring often; reduce heat and simmer, uncovered, 15 minutes or until vegetables are very tender, stirring often.

Press tomato mixture, in batches, through a food mill, into a large bowl; discard skins and seeds. Return tomato juice to stockpot. Cook over medium heat, stirring often, until a thermometer registers 190°F; remove from heat. Stir in salt and citric acid or lemon juice.

Ladle hot juice into a hot jar, leaving 1-inch headspace. Remove air bubbles. Wipe jar rim. Center lid on jar. Apply band, and adjust to fingertip-tight. Place jar in boiling- water canner. Repeat until all jars are filled.

Process in a boiling water bath or atmospheric steam canner for:
0-1000ft. = 40 minutes, 1001-3000 ft. = 45 minutes, 30001-6000ft. = 50 minutes, above 6000 ft. = 55 minutes.

Before removing canner lid, wait 5 minutes for boiling water or 2-3 minutes for steam canner, then remove jars, cool, and store.

*Tomatoes that are very ripe and bursting with juice can be used here.

Source: *The All New Ball Book of Canning and Preserving*



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