



RECIPE | TOMATOES

BRUSCHETTA IN A JAR



20 min
PREP.



4



easy

40 min

20 min
COOKING

INGREDIENTS

Recipe created by Amber Bogardus

Bruschetta Ingredients:

3 dry pints Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, diced

1 cup Sauvignon Blanc

1 cup white wine vinegar

5 garlic cloves, minced

2 tbsp dried oregano

2 tbsp balsamic vinegar

1 tbsp sugar

1 tbsp dried basil

Optional (for serving): Olive Oil, 1 Garlic Clove, Italian Loaf

Craft and Canning Supplies:

6 8oz Glass Canning Mason Jars with

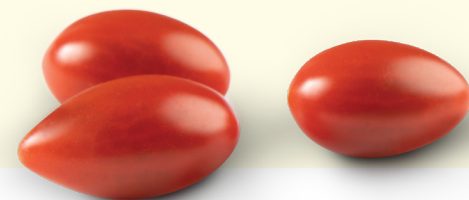
Airtight Lids and Bands

Canning Rack, Funnel, and Jar Tongs

Festive Ribbon or Twine

Decorative Serving Spoons

Sticker Labels



DIRECTIONS

- 1 Place the canning rack and clean jars in the bottom of a heavy bottomed pot. Fill the pot with water to cover 1 inch over the jars and bring to a boil. Turn the heat down slightly, cover, and simmer for 10 minutes.
- 2 Combine the wine, garlic, sugar, basil, oregano, and balsamic in a pot and bring to a boil. Cover and boil for 5 minutes.
- 3 Use the jar tongs to remove each jar from the water and pack the diced tomatoes into each jar. Pour the liquid into each jar, leaving half an inch of headspace. Wipe the mouths of each jar and close each lid tightly.
- 4 Using the jar tongs, lower each jar back into the pot of simmering water. Process the jars for 20 minutes. Remove the jars from the water and place them on the counter to cool for 12 - 24 hours at room temperature.
- 5 When the jars have cooled, tie some ribbon around each jar, fixing a decorative spoon to the front of the jar. Add a sticker label to the top of each jar so you can fill it out before you leave for your next party!

To serve:

- 1 Enjoy with a loaf of sliced Italian bread.
- 2 If desired, rub a fresh clove of garlic on each slice of bread. Brush lightly with olive oil and grill.
- 3 Top with a spoonful of your canned bruschetta and enjoy!

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