

How to Preserve Tomatoes?

Cut the pictures and match them with the captions

1	Wash the glass jars with hot water	
2	Wash the tomatoes.	
3	Heat some water in a big pot. Put some tomatoes in a sieve and dip them into the water for a few seconds.	
4	Put the tomatoes in another bowl and take the skin off.	

5	Cut the tomatoes into small pieces.	
6	Boil the chopped tomatoes for another 15 minutes.	
7	Pass the tomatoes through a thick sieve. No seeds should go into the juice!	
8	Cook the puree again for 15mn and add some sugar and salt to it.	
9	Pour the hot tomato juice into the jars.	

10	Put the lids on the jars and turn them upside down for a few minutes.	
11	Wrap the jars in newspapers and put them between pillows or wrap them in a sleeping bag.	
12	If you want to drink some tomato juice just open a jar and enjoy it.	

