

Canning Parties With Friends And Family Can Be Fun

(NAPSA)—Gardens, farmer's markets and grocery stores are brimming with fresh seasonal produce. Enjoy fantastic flavors all year by gathering friends and family to celebrate nature's bounty at your own canning party.

Mrs. Wages spokeswoman Laura Strickland says, "Plan ahead to divvy up the supplies and make sure everyone brings different fruits or vegetables to share."

Equipment You'll Need:

- Glass canning jars
- Rings and lids
- A nonreactive pot
- Hot water bath canner with a rack
- Jar lifter
- Canning funnel
- Fruit, vegetables and canning spices

Pasta Sauce

Yields 5 pints

6 pounds fresh tomatoes
(about 18 medium)

¼ cup granulated sugar

1 pouch (5 ounces) Mrs.

Wages Pasta Sauce Mix

Wash fresh tomatoes. Scald 3 minutes in boiling water. Dip into cold water. Cut out cores, remove skins and puree to smooth consistency in blender or food processor.

Combine puree, sugar and pasta sauce mix in a large pot and bring to a boil. Stir occasionally. Reduce heat and simmer 25 minutes. Stir occasionally. Pasta sauce is ready.

Serve it: Ready to use, or pour into containers and refrigerate up to one week.

Freeze it: Pour into freezer containers and let cool. Store in freezer up to one year.

Can it:

Pour hot sauce into clean, sterilized pint canning jars,



Canning parties are a great way to share your garden's bounty or make gifts for neighbors.

leaving ½-inch headspace. Cap each jar when filled.

Process 40 minutes in boiling water bath.

Test jars for airtight seals according to manufacturer's directions. Store up to one year. If jars do not completely seal, refrigerate and consume within one week.

Canning 101 Tips:

- Use fresh produce.
- Pickling salt is a finely milled salt, with no anti-caking additives. It dissolves cleanly and quickly. Pectin is a very fine, water-soluble fiber that helps create a stable gelled preserve. With Mrs. Wages products, you don't need specialty spices or ingredients. The company uses high-quality, 100% natural ingredients.
- Fill jars quickly and carefully. Use a wide-mouth funnel and avoid spilling liquid on the jar's rim, where it may interfere with a good seal.
- Wash and rinse jars thoroughly. Set jars in clean, hot water until used. If using dishwasher, keep jars in dishwasher until use.
- For food safety, do not alter recipes.

For canning tips, a canning guide, recipes and templates for print-at-home labels, visit www.mrsrages.com.