

Recipes - Canned and preserved products

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San Marzano tomatoes BOTTLE

Ingredients:

S. tomatoes Marzano-basil-glass bottles with caps and machine pressed and close them.

Preparation:

Wash and dry the tomatoes, cut into slices vertically, then pour the pulp and the juice collected in the bottle, mixed with basil leaves. Fill the bottles capped with the appropriate machine for crown caps. Immerse the bottles in cold water and bring to a boil has to stay above water until the bottle. Boil for twenty minutes plan. Allow to cool in the cooking water. Keep in a cool and dark.

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CANNED WHOLE TOMATOES

Ingredients:

choose not overly ripe tomatoes, firm and not very big.

Preparation:

Remove the stem and immerse in boiling water for a few seconds. Pass them immediately in cold water collected in a cloth. Drain well and place it in the jar. Cover them with boiled water with salt in a proportion of 20 grams per liter and then cooled. Sterilize the jars for 20 minutes to 15 liters and the 1 / 2 liter.

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Aubergines

Ingredients:

small eggplant, vinegar, olive oil, hot pepper, cloves of garlic. fresh basil, peppercorns, salt, 1

glass jar with a pressure cap or a container of pottery painted inside.

Preparation:

Wash the eggplants and cut into wedges and place on a 'slat angle. Cover them with salt and leave to drain for several hours. Rinse and place them in a pot of clay covering them with red wine vinegar. Boil for about 15 minutes. Drain well and place them on a clean cloth to dry. The day after placing them in the jar by combining the flavors, and then cover with the 'oil. They are ready after about 1 month. Should be stored in a cool, dark place because the 'oil is not yeast.

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San Marzano tomatoes UPHOLSTERED

Ingredients:

ripe tomatoes-salt-walnut-olive-basil-garlic-chili-pepper oil.

Preparation:

The tomatoes should be cut in half without disconnecting the two parties. You bring the sun with a sprinkling of salt until they are dry. Once they are ready stuffed with half a nut, an 'oil minced few bits of garlic, basil leaf and a piece of hot sauce. Shall close and placed in a glass jar previously sterilized with his mouth wide, to files and well pressed together. Arrived to fill the jar is covered with oil, being careful to get it to below the jar is closed and kept in a cool place.

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HOLY OIL

Ingredients:

twenty-dried red hot peppers olive oil.

Preparation:

wipe with a damp cloth peppers, dry them and cut them into tiny pieces. Put them in a jar with all the seeds and fill with oil. Use it after at least a week.

Sprinkle each dish where you need the fort with a few drops of this oil. Can be stored for a long time.

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