

# Canned Bloody Mary Mix



## Your Key Ingredient:

[NESCO Smart Canner](#)

## Grocery Ingredients:

- 30 pc. medium tomatoes (quartered) They do not have to be peeled/any tomatoes will work
- 1 1/2 cups green peppers (chopped)
- 1 cup carrots (diced)
- 1/2 cup celery (diced)
- 1 pc. small onions (diced)
- 2-3 pc. garlic cloves (minced)
- 1/4 cup parsley (minced)
- 1 pc. bay leaf
- 1/4 cup sugar
- 1/4 cup lemon juice

- 1 1/2 tsp. salt
- 1 tbs. Worcestershire sauce
- 1 pc. medium jalapeno (diced including seeds)

## Directions:

1. In a large pot cook tomatoes, green peppers, carrots, celery, onion, garlic, bay leaf, parsley, and hot peppers for approximately 30-45 minutes or until veggies are breaking down. Remove bay leaf.
2. With your immersion blender, food processor, or upright blender work through the recipe until the contents are smooth.
3. Stir with your spoon to make sure you do not miss any bigger pieces.
4. To the pot add the sugar, lemon juice, Worcestershire sauce, and salt. Heat to a boil over medium, stirring frequently.
5. Ladle the mixture into your jars.
6. Leave about 1/4 to 1/2 inch headspace. Remove air bubbles and wipe jar rims.
7. Place liner pot in canner.
8. Place canning rack in bottom of the liner pot.
9. In water bath setting the jars must be completely covered with water that's at least 2 inches above the top of the jars.
10. Press WB/Steam button on the control panel.
11. Press the **TIME (+)** to set time for 40 minutes.
12. Make sure the **Pressure Limiting Valve** is set to **Exhaust**.
13. Press **Start** button (DO NOT press Pressure Cook)
14. Digital chase will begin to rotate, unit should begin to boil within 15-25 minutes. You will see a constant stream of steam coming from the **Pressure Exhaust Valve** when boil has been reached.
15. Press **Start** again when the constant stream of steam is

seen, the timer will automatically start.

**CAUTION: DO NOT** hit start a 3rd time. This will result in the unit shutting down completely.

**When WB function is complete:** Let unit rest for 20-30 minutes before turning the lid to the open position. Carefully remove jars from the Canner. The lids will pop as they seal and cool down. Cover the jars with a towel and do not touch for 24-48 hours.