

CROWD saucing

Lids, bottles, sterilisation



Lids

Where you can, reuse lids and bottles. Old glass sauce or juice bottles work well.

Having the correct lids is very important for ensuring your passata bottles seal when they are preserved in the water bath.

Check your lids before using them. Make sure they fit the bottles (screw on tight) and that they have a pop-up bottom on the top and/or have a complete, unworn rubber seal around them on the inside of the lid.

Lid seals are usually white or cream.

Many commercial juice and sauce bottles have a rubber seal that is set inside the lid. It can be used a few times, until it wears so much that it doesn't seal anymore.

Discard lids that are rusted, have a seal that is cracked or worn, or lids that are dented.



Bottles

Check bottles for crack and chips. Damaged bottles may rupture during the preserving water bath process.

Ideally, use bottles that are a similar size and shape. This will help make the water bath preserving easier and uniform. If your bottles are the same size and volume, you will have uniform coverage with the water level in your saucepan or vacola, and equal heat distribution among the bottles.

You can also use pasta sauce bottles, canning jars, 'Ball' jars, mason jars, fowlers jars.

Canning Jars

Sterilising beforehand?

I have read that if you are using a water bath preserving method after pouring passata into the bottles, you do not have to spend time sterilising the bottles and lids you will use.

You should always clean you bottles thoroughly though.

Ideally, wash them in a ratio of 1:4 parts vinegar and water, and scrub them with a bottle brush.

If you are making hot passata which you will pour into bottles and seal (and NOT using a water bath preserving method) then sterilising is recommended. Boil your bottles before use for 15 mins or put washed bottles in an oven at 140°C for 15 minutes. Make sure the bottles are not touching in the oven.



The classic 'Ball' two-part lid

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