

Mixed Vegetable Leather

2 cups cored, cut-up tomatoes
1 small onion, chopped
1/4 cup chopped celery
salt to taste

Cook over low heat in a covered saucepan 15 to 20 minutes. Purée or force through a sieve or colander. Cook until thickened. Spread on a cookie sheet or tray lined with plastic wrap. Dry at 140°F.

Store in zip lock bags or vacuum seal bags.