

Tomato Leather

Core ripe tomatoes and cut into quarters. Cook over low heat in a covered saucepan, 15 to 20 minutes. Purée or force through a sieve or colander and pour into electric fry pan or shallow pan. Add salt to taste and cook over low heat 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.