

Spiced Tomato Jam with Powdered Pectin

Yield: about 5 half-pint jars

3 cups prepared tomatoes (about 2-1/4 pounds)	1-1/2 teaspoons grated lemon rind
1/2 teaspoon ground allspice	1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves	4-1/2 cups sugar
1 box powdered pectin	1/4 cup lemon juice

1. Wash firm-ripe tomatoes. Scald, peel, and chop tomatoes. Cover and simmer 10 minutes, stirring constantly. Measure 3 cups tomatoes into a saucepot. Add lemon rind, allspice, cinnamon and cloves.
2. Boil canning jars for 10 minutes to sterilize them if under 1000' elevation.
3. Place prepared fruit into a saucepot. Add lemon juice. Measure sugar and set aside.
4. Stir powdered pectin into prepared fruit. Bring to a boil over high heat, stirring constantly.
5. At once, stir in sugar. Stir and bring to a full rolling boil that cannot be stirred down. Then boil hard for 1 minute, stirring constantly.
6. Remove from heat. Skim off foam.
7. Pour hot jam into hot jars, leaving 1/4-inch headspace. Wipe rims. Apply lids and rings.
8. Process half-pint jars in a boiling water or atmospheric steam canner for 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: So Easy to Preserve, 2015

Meal Ideas Using Spiced Tomato Jam

- Use as the "T" in BLTs
- Add to lentil soup
- Use in baked beans for part of the molasses
- Mix with mayo for a hamburger's secret sauce
- Use in meatloaf instead of ketchup
- Barb's Pulled Pork Tacos

2 to 2½ pounds boneless pork shoulder

1 teaspoon pepper

½ cup **tomato jam**

1 red onion, roughly chopped

1 cup fresh cilantro leaves

2 teaspoons kosher salt

2 teaspoons ground cumin

2 jalapenos, sliced into rings and seeded

8 small flour or corn tortillas, warmed

1 lime, cut into wedges

1. Preheat oven to 300°F. Place the pork in the center of 2 large sheets of aluminum foil and season on all sides with salt, pepper, and cumin. Spoon the jam over the pork, turning to coat. Scatter the jalapenos and onion around the pork. Fold the double layer of foil around the pork and crimp the edges to seal tightly. Place in baking dish. Roast until fork tender about 4 hours; let cool.
2. Unwrap pork, reserving the juices. Use a fork to shred the pork. Transfer to a bowl. Pour the cooking juices, onion and jalapenos over the pork and toss. Serve with the tortillas, cilantro and lime wedges.

Source: Kraft Foods



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Tomatillo Green Salsa

Yield: About 5 pints

5 cups chopped tomatillos
1-½ cups seeded, finely chopped long green chiles
½ cup seeded, finely chopped jalapeño peppers
4 cups chopped onions
1 cup bottled lemon or lime juice
6 cloves garlic, finely chopped
1 tablespoon ground cumin (optional)
3 tablespoons dried oregano leaves (optional) 1 tablespoon salt
1 teaspoon black pepper

Caution: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Remove the dry outer husks from tomatillos; wash thoroughly. They do not need to be peeled or seeded.
2. Combine all ingredients in a large saucepan and stir frequently over high heat until mixture begins to boil, then reduce heat and simmer for 20 minutes, stirring occasionally.
3. Ladle hot into clean, hot pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed.
4. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.
5. Process pint jars in a boiling water canner or steam canner 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

IMPORTANT: You can substitute green tomatoes for the tomatillos. The only other change you can safely make in this salsa recipe is to change the amount of spices and herbs. Do not alter the proportions of vegetables to acid and tomatoes because it might make the salsa unsafe. Do not substitute vinegar for the lemon juice.

Source: So Easy to Preserve, 2015.



Herbed Seasoned Tomatoes

Yield about 6 pints

12 cups halved cored peeled tomatoes

Spice blends, recipes below

Bottled lemon juice or citric acid

Salt (optional)

1. Prepare canner, jars and lids.
2. Choose desired spice blend(s), below. Prepare the quantity that suits your needs and set aside.
3. Place tomatoes in a large stainless steel saucepan. (For best results, do not layer tomatoes in pan). Add water to cover. Bring to a boil over medium-high heat, stirring gently. Reduce heat and boil gently for 5 minutes.
4. Before packing each jar of tomatoes, add 1 tablespoon bottled lemon juice or 1/4 teaspoon citric acid and 1/4 teaspoon salt to the hot jar. Add the specified quantity of your chosen spice blend. Pack hot tomatoes into prepared jars to within a generous 1/2 inch of top of jar. Ladle hot liquid into jar to cover tomatoes, leaving 1/2 inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot liquid. Wipe rim. Center lid on jar and adjust band to fingertip-tight.
5. Process in a boiling-water or atmospheric steam canner for 40 minutes, adjusting for altitude. Remove canner lid, wait 5 minutes, then remove jars, cool and store.

Source: *Ball Complete Book of Home Preserving, 2012*

Italian Spice Blend

4 teaspoons dried basil

2 teaspoons dried thyme

2-1/2 teaspoons dried oregano

1-1/2 teaspoons dried rosemary

1-1/2 teaspoons dried sage

1 teaspoon garlic powder

1 teaspoon hot pepper flakes

For each pint jar, use 2-1/4 teaspoons of spice blend.

If omitting hot pepper flakes, use only 2 teaspoons per jar.

Mexican Spice Blend (Makes enough to season 6 pint jars – 2-1/2 teaspoons per jar)

6 teaspoons chili powder

2 teaspoons ground cumin

2 teaspoons dried oregano

2 teaspoons garlic powder

2 teaspoons ground coriander

1-1/2 teaspoons seasoned salt

For each pint jar, use 2-1/2 teaspoons of spice blend.

If omitting seasoned salt, use only 2 teaspoons per jar.

Cajun Spice Blend (Makes enough to season 6 pint jars – 2 teaspoon per jar)

3 teaspoons chili powder

2 teaspoons paprika

1-1/2 teaspoons onion flakes

1-1/2 teaspoons garlic powder

1-1/2 teaspoons ground allspice

1-1/2 teaspoons dried thyme

1 teaspoon cayenne pepper

For each pint jar, use 2 teaspoons of spice blend.

Procedure:

1. Combine herbs and spices in a small bowl; set aside.
2. Prepare tomatoes using recipe above.
3. After citric acid or bottled lemon juice is added to a hot jar according to canning recipe, add spice blend.
4. Continue to fill jar and process following instructions for canning recipe.

Source: *Ball Complete Book of Home Preserving, 2012*



Barbecue Sauce

Yield: About 4 pint jars

4 quarts (16 cups) peeled, cored, chopped red ripe tomatoes (about 24 large tomatoes)
2 cups chopped celery
2 cups chopped onions
1½ cups chopped sweet red or green peppers (about 3 medium peppers)
2 hot red peppers, cored, and chopped
1 teaspoon black peppercorns
2 cloves garlic, crushed
1 cup brown sugar
1 tablespoon dry mustard
1 tablespoon paprika
1 tablespoon canning salt
1 teaspoon hot pepper sauce (e.g., Tabasco®)
1/8 to 1¼ teaspoon cayenne pepper
1¼ cups of (5%) vinegar

***Caution:** Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Wash and rinse canning jars; keep hot until ready to use. Wash lids and set aside.
2. Combine prepared tomatoes, celery, onions, and peppers. Cook until vegetables are soft (about 30 minutes). Purée using a fine sieve, food mill, food processor or blender. Cook until mixture is reduced to about one half, (about 45 minutes).
3. Tie peppercorns in a cheesecloth bag; add with remaining ingredients and cook slowly until mixture is the consistency of catsup, about 1½ to 2 hours. As mixture thickens, stir frequently to prevent sticking. Remove bag of peppercorns.
4. Fill hot sauce into clean, hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed.
5. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
6. Process half-pint or pint jars in a boiling water or atmospheric steam canner for 20 minutes at 0-1,000 feet, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, and 35 minutes above 6,000 feet.

Note: There are many types of barbecue sauce recipes and the acidity will vary among recipes. This canning process is intended for this recipe and procedure.

Source: National Center for Home Food Preservation, 2017



Choice Salsa

Yield: About 6 pint jars

- 6 cups peeled, cored, seeded and chopped ripe tomatoes
- 9 cups diced onions and/or peppers of any variety (*See Notes on back*)
- 1 and ½ cups commercially bottled lemon or lime juice
- 3 teaspoons canning or pickling salt

CAUTION: Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Dip washed tomatoes in boiling water for 30 to 60 seconds or until the skins split. Submerge immediately in cold water. Peel off loosened skins and remove cores. Remove seeds and chop (¼- to ½-inch pieces).
2. Peel, wash, core and dice onions (¼-inch pieces).
3. Wash and core bell peppers. Remove the seeds and membranes before dicing (¼-inch pieces).
4. Wash and remove stems of hot peppers. Keep or remove as much of the seeds and membranes as you wish, depending on the 'pepper heat' of the salsa that you desire. Dice peppers (¼-inch pieces).
5. Combine prepared ingredients in a large pot; add lemon juice and salt. Bring to a boil over medium heat while stirring. Reduce heat and simmer salsa for an additional 3 minutes, stirring as needed to prevent scorching.
6. Fill the hot salsa into prepared hot jars, leaving 1/2-inch headspace. Remove air bubbles and re-adjust headspace to ½-inch. Wipe rims of jars with a dampened clean paper towel. Adjust lids and bands.
7. Process half-pint or pint jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Notes:

- This is a fairly acidic salsa, but was tested with a wide variety of tomatoes, peppers and onions to ensure the necessary acidification for boiling water canning and still allow for some consumer choice in the ingredients.
- The peppers used may be sweet bell peppers (of any color) and/or hot peppers.
- The purpose of the commercially bottled lemon or lime juice is to standardize a minimum level of acidity in the recipe. For the purposes of our testing, we used lemon juice as it was deemed the most acceptable flavor for the proportions in this particular recipe. For safety reasons, do not substitute vinegar for the lemon or lime juice. Do not use bottled key lime juice.
- Do not alter the proportions of tomatoes, vegetables and acid because that might make the salsa unsafe when this canning process is used. The chopped tomatoes and diced peppers and/or onions are to be measured level in dry measuring cups; the lemon or lime juice is measured in a liquid measuring cup. We did not test other vegetables for flavor or acidity.
- Refrigerate any leftover salsa after filling jars, and enjoy freshly made!
- Refrigerate the canned salsa once jars are opened for use.

Source: National Center for Home Food Preservation, 2017



Tomato Ketchup

Yield: 6 to 7 pints

24 lbs ripe tomatoes	3 cups chopped onions
3/4 tsp ground red pepper (cayenne)	3 cups cider vinegar (5 percent)
4 tsp whole cloves	3 sticks cinnamon, crushed
1-1/2 tsp whole allspice	3 tbspc celery seeds
1-1/2 cups sugar	1/4 cup salt

1. Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water. Slip off skins and remove cores.
2. Quarter tomatoes into 4-gallon stock pot. Add onions and red pepper. Bring to boil and simmer 20 minutes, uncovered. Cover, turn off heat and let stand for 20 minutes.
3. Combine spices in a spice bag and add to vinegar in a 2-quart saucepan. Bring to boil.
4. Remove spice bag and combine vinegar and tomato mixture. Boil about 30 minutes.
5. Put boiled mixture through a food mill or sieve. Return to pot. Add sugar and salt, boil gently, and stir frequently until volume is reduced by one-half or until mixture rounds up on spoon without separation.
6. Fill hot pint jars, leaving 1/8-inch headspace. Remove air bubbles and adjust headspace if needed.
7. Wipe jar rims with a dampened paper towel. Adjust lids and process pint jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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Easy Hot Sauce

Yield: About 7 to 8 half-pint jars

- 8 cups (64 ounces) canned, diced tomatoes, undrained
- 1½ cups seeded, chopped Serrano peppers*
- 4 cups distilled white vinegar (5%)
- 2 teaspoons canning salt
- 2 tablespoons whole mixed pickling spices

***Caution: Wear plastic or rubber gloves when handling, cutting and seeding hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

1. Wash and rinse half-pint canning jars; keep hot until ready to use. Wash lids and set aside.
2. Place mixed pickling spices in a spice bag and tie the ends firmly. Mix all ingredients in a Dutch oven or large saucepot. Bring to a boil, stirring occasionally. Simmer another 20 minutes, until tomatoes are soft.
3. Press mixture through a food mill. Return the liquid to the stockpot, heat to boiling and boil for another 15 minutes.
4. Fill hot sauce into clean, hot half-pint jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
5. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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Tomato Apple Chutney

Yield: Makes about 6 (8 oz) half pints

Serve this tasty chutney warmed over baked Brie for an appealing appetizer. Allow a plentiful supply of crackers and apple slices for spreading the Brie. Mix it with mayonnaise for a scrumptious sandwich spread.

1-1/2 cups white vinegar

2 cups chopped cored peeled apples (about 2 medium) 5 cups chopped cored peeled tomatoes (about 7 medium)

1-1/2 cups lightly packed brown sugar

3/4 cup chopped onions (about 1 small)

1/2 cup raisins

1/4 tsp finely chopped garlic (about 1/2 clove)

1/2 tsp salt

1 cup chopped English cucumber (about 1 medium)

3/4 cup chopped seeded red bell peppers (about 1 large)

1 red chili pepper, finely chopped

1-1/2 tsp ground ginger

1/2 tsp ground cinnamon

1. Combine vinegar and apples in a large saucepan. Add remaining ingredients. Bring to a boil, stirring frequently.
2. Reduce heat and simmer 30 minutes, stirring frequently.
3. Ladle hot chutney into hot jars leaving 1/2 inch headspace. Remove air bubbles. Wipe rim. Center hot lid on jar. Apply band and adjust until fit is fingertip tight.
4. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: *freshpreserving.com*, 2017



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Spaghetti Sauce with Meat

Yield: Makes about nine pint jars or five quart jars

30 lbs tomatoes

5 cloves garlic, minced

1 cup chopped celery or green peppers

4-1/2 tsp salt

4 tbsp minced parsley

1/4 cup brown sugar

2-1/2 lbs ground beef or sausage

1 cup chopped onions

1 lb fresh mushrooms, sliced (optional)

2 tbsp oregano

2 tsp black pepper

1. Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water and slip off skins. Remove cores and quarter tomatoes.
2. Boil 20 minutes, uncovered, in large saucepan. Put through food mill or sieve.
3. Sauté beef or sausage until brown. Add garlic, onion, celery or green pepper and mushrooms, if desired. Cook until vegetables are tender.
4. Combine with tomato pulp in large saucepan. Add spices, salt, and sugar. Bring to a boil. Simmer, uncovered, until thick enough for serving. The volume will have been reduced by nearly one-half. Stir frequently to avoid burning.
5. Fill hot jars, leaving 1-inch headspace. Wipe rims with a paper towel dampened with vinegar.
6. Adjust lids and process in a pressure canner: pints 60 minutes, quarts 70 minutes

Weighted gauge: 10 lbs at 0-1000', 15 lbs above 1000'

Dial gauge: 11 lbs at 0-2000', 12 lbs at 2001-4000', 13 lbs at 4001-6000', 14 lbs at 6001-8000'

Source: *National Center for Home Food Preservation, 2017*



This recipe requires a pressure canner



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Pickled Sweet Green Tomatoes

Yield: About 9 pints

10 to 11 lbs of green tomatoes (16 cups sliced)
1/4 cup canning or pickling salt
4 cups vinegar (5 percent)
1 tbsp allspice
1 tbsp whole cloves

2 cups sliced onions
3 cups brown sugar
1 tbsp mustard seed
1 tbsp celery seed

1. Wash and slice tomatoes and onions. Place in bowl, sprinkle with 1/4 cup salt, and let stand 4 to 6 hours. Drain.
2. Heat and stir sugar in vinegar until dissolved.
3. Tie mustard seed, allspice, celery seed, and cloves in a spice bag. Add to vinegar with tomatoes and onions. If needed, add minimum water to cover pieces.
4. Bring to boil and simmer 30 minutes, stirring as needed to prevent burning. Tomatoes should be tender and transparent when properly cooked.
5. Remove spice bag. Fill jar and cover with hot pickling solution, leaving 1/2-inch headspace. Apply lids.
6. Process jars in a boiling water or atmospheric steam canner:
Pints: for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.
Quarts: for 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: *National Center for Home Food Preservation, 2017*



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Tomato Marmalade

Yield: About 9 half-pint jars

3 quarts ripe tomatoes (about 5½ pounds tomatoes)	3 oranges
2 lemons	4 sticks cinnamon (3-inch pieces)
6 whole allspice	1 tablespoon whole cloves
6 cups sugar	1 teaspoon salt

1. Sterilize canning jars by boiling them for 10 minutes at altitudes of less than 1,000 feet. At higher elevations, boil 1 additional minute for each additional 1,000 foot elevation.
2. Peel tomatoes and cut in small pieces. Drain. Slice oranges and lemons very thin; quarter the slices. Tie cinnamon, allspice and cloves in a cheesecloth bag.
3. Place tomato pieces in a large kettle. Add sugar and salt; stir until dissolved. Add oranges, lemons and spice bag. Bring to a boil, stirring constantly. Continue to boil rapidly, stirring constantly, until thick and clear (about 50 minutes). Remove from heat; skim off foam. Fill hot marmalade into sterilized jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process half-pint or pint jars in a boiling water canner or atmospheric steam canner 5 minutes at 0-1,000 feet, 10 minutes at 1,001-6,000 feet, and 15 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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Dried Tomato and Herb Sauce

Yield: Makes about 3 cups or 2 cups of thick sauce

3 slices dried garlic

2 tablespoons dried onion pieces

1 teaspoon crumbled dried basil

1/2 teaspoon salt

4 cups water

1 cup dried tomatoes

1 tablespoon crumbled dried parsley

1 teaspoon crumbled dried oregano

1/4 teaspoon freshly ground pepper

Granulated sugar (optional)

1. In a saucepan, combine garlic, tomatoes, onions, parsley, basil, oregano, salt, pepper and water; bring to a boil over medium heat. Reduce heat to low, cover, leaving lid slightly ajar, and simmer, stirring occasionally, for about 20 minutes or until tomatoes are very soft and starting to break down.
2. Using an immersion blender in the pan, or transferring to a blender, puree sauce until fairly smooth. Return to pan, if necessary.
3. For a thicker sauce, return to a simmer over medium heat. Reduce heat and simmer, uncovered, stirring often, for about 15 minutes or until desired consistency. Season to taste with salt, pepper and sugar, if using.

Tips:

- If you prefer a chunky sauce, mince the garlic and finely chop the dried tomatoes before adding them to the saucepan, and omit the pureeing.
- The sugar helps to smooth out the flavor and enhances the tomatoes and herbs.
- For an even richer flavor, use dried roasted onion pieces and 2 teaspoons crumbled dried roasted garlic.

Source: *The Dehydrator Bible*, 2009



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Tomato Powder

Fresh tomatoes (Optional: use canned pureed tomatoes)

1. Slice tomatoes into 1/4 inch thick slices.
2. Place on dehydrator tray and dry until crisp. (Optional: use canned pureed tomatoes and dry until crisp.)
3. Place dried tomato slices or dried tomato leather in blender, herb, or coffee grinder and blend until a fine powder.
4. Use powder in a variety of dishes from soups to meat loaf. Refer to the reconstitution information below:
 - Tomato Paste: 1 cup dried tomato powder, 1-3/4 cup water, 1/2 teaspoon sugar.
 - Tomato Sauce: 1 cup dried tomato powder, 3 cups water, 1/2 teaspoon sugar.
 - Tomato Soup: 1 cup dried tomato powder, 3/4 cup water, 1/2 cup dry milk. Season to taste.

Remember: The flavor of dried tomatoes is more concentrated so use sparingly in your cooking.

Source: The Ultimate Dehydrator Cookbook, 2014



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Dried Tomatoes

Beefsteak-style tomatoes and juice cherry tomatoes have a lot of moisture, so there's very little tomato – and thus very little flavor – left after drying. Plum (Roma) or other paste-style tomatoes are better suited to drying.

Tomatoes, Grape

Preparation: Cut tomatoes in half lengthwise.

Drying: Place on mesh drying trays. Dry at 130°F.

Time: 20 to 24 hours.

Doneness test: Tomatoes should feel dry, be just slightly pliable and have no sign of moisture inside when broken open.

Source: *The Dehydrator Bible, 2009*

Tomatoes, Plum (Roma)

Preparation: Cut smaller tomatoes lengthwise into 8 wedges; cut larger ones into 12 wedges.

Drying: Place skin side down on mesh drying trays. Dry at 130°F.

Time: 20 to 24 hours.

Doneness test: Wedges should feel dry, be just slightly pliable and have no sign of moisture inside when broken open.

Source: *The Dehydrator Bible, 2009*

Tips:

- Point the thin part of the slices toward the center of the tray so that the air flow around the slices is not impeded by the thicker portion.
- Home-dried tomatoes will be firmer than commercially dried tomatoes. If you don't dry them enough and leave them soft, they will spoil quickly.



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