

## Dried Tomato Powder

Fresh tomatoes\*

1. Slice tomatoes into 1/4-inch thick slices. Place on dehydrator tray and dry until crisp.
2. Place dried tomato in a blender, herb, or coffee grinder and blend until a fine powder.
3. Store in an airtight container in a cool, dry, dark location.
4. Use powder in a variety of dishes from soups to meat loaf. The flavor of dried tomatoes is more concentrated so use sparingly in your cooking.

\* May use canned pureed tomatoes and dry as a leather.

Reconstitution ratios:

**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

*Source: The Ultimate Dehydrator Cookbook, 2014*