

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.



University of California

Agriculture and Natural Resources

■ UCCE Master Food Preserver Program

UCCE Central Sierra
311 Fair Lane, Placerville, CA 95667
(530) 621-5528 • <http://ucanr.edu/mfpcs>