

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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Agriculture and Natural Resources

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