Making Tomato Leather and Tomato Herb Seasoning

By
Angelique Juarez
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Recipe Source

Tomato Leather
• Source: “So Easy to Preserve” Sixth Edition, 2014
• 1-14”x14” sheet of tomato leather is about 4.5-5 pounds of tomatoes
• Made with approximately ½ paste tomatoes and ½ Brandywine tomatoes

Tomato Herb Seasoning
• Source: Adapted from the Excalibur Dehydrator website
• Made with 1-1-14”x14” sheet of tomato leather.
Tomatoes
(Approximately 4.5-5 pounds)
Tomato Leather

Core ripe tomatoes and cut into quarters.
Tomato Leather

Cook over low heat in covered saucepan 15 to 20-minutes.
Tomato Leather

Puree 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.
Tomato Leather

Spread on a cookie sheet or tray lined with plastic wrap. Dry at 140F.
Tomato Leather

Pro-Tip: Tomato leather drying times may vary.
My tomatoes took 9 hours to dry.
Tomato Leather

Pro-Tip: For the Tomato Herb Seasoning, it may be required to dry the tomato leather longer in order to tear and pulse in a coffee grinder.
Tomato Herb Seasoning

**Ingredients:**

- 1-15x15 tomato paste leather
- 1/2 tsp dried oregano
- 1/2 tsp salt
- 1/2 tsp coriander seeds
- 1/2 tsp cumin seeds
Tomato Herb Seasoning

Directions

- Tear tomato leather into small pieces.
- In a mini chopper or coffee grinder, pulse the tomato leather, coriander seeds, oregano, cumin seeds, and salt until very finely chopped.
- Process into as fine a powder as possible
- Store in a sealable plastic bag for up to 1 month.
Tomato Herb Seasoning
Other Tomato Herb Seasoning Mixes to Consider

Curry Inspired Tomato Seasoning Mix

Ingredients:
• 1-15x15 tomato paste leather
• 1/2 tsp salt
• 1/2 tsp coriander seeds
• 1/2 tsp Kaffir lime leaves
• 1/2 tsp dried ginger

French Inspired Tomato Seasoning Mix

Ingredients:
• 1-15x15 tomato paste leather
• 1/2 tsp salt
• 1-1/2 tsp prepared Herb de Provence