

■ Homestead Wife Life – Tomato Paste Method

This is a method, not a recipe. Everyone's tomatoes and yields will vary.

- 1 **1. Defrost** tomatoes slowly — never in hot water.
- 2 **2. Slip skins** from tomatoes and save them for your tomato powder spice blend.
- 3 **3. Drain** the tomatoes in a colander overnight, saving the tomato water.
- 4 • Freeze tomato water in 1-cup containers or ice cube trays.
- 5 **4. Purée** the tomatoes. If they don't catch well in the blender, add a few tablespoons of tomato water.
- 6 **5. Remove seeds** using a food mill.
- 7 **6. Bake:** Preheat oven to 275°F. Spread seed-free purée in a glass or stainless-steel baking dish (**never aluminum**).
- 8 **7. Reduce:** Bake at 275°F until thick, rich, and deep red, stirring every 45–60 minutes. (In this video, the batch took about 5 hours.)
- 9 **8. Cool** completely, then refrigerate to chill further.
- 10 **9. Portion:** Scoop 1 Tbsp mounds onto a parchment-lined tray using a mechanical scoop (linked in video description).
- 11 **10. Freeze** solid, then transfer to labeled freezer bags or containers.
- 12 **ENJOY!**