

Roasted Tomato Passata

Homestead Wife Life – Easy-to-Follow Recipe

Introduction

This recipe turns a season's worth of mixed tomatoes into a rich, deeply flavored passata. Freezing tomatoes whole makes peeling effortless and allows you to build up enough tomatoes for a few big processing days instead of many small ones. Mixing tomato varieties creates a more complex and interesting flavor than using only one type.

Ingredients

- Whole tomatoes (any mix of varieties) - 1–2 large onions, sliced - Several cloves of garlic (to taste) - Olive oil - Salt & freshly ground black pepper - Optional: Fresh basil for steeping (remove before canning)

Step 1: Freeze & Thaw

1. As you harvest tomatoes, wash them and place them whole into freezer bags. 2. Freeze until you've collected enough for a large batch. 3. When ready to make passata, thaw the tomatoes completely. The skins will slip off easily.

Step 2: Peel, Seed, and Drain

1. Pinch each thawed tomato—skins should slip right off. 2. Save all skins for making tomato powder later. 3. Remove seeds unless using cherry tomatoes. 4. Place peeled tomatoes in a large colander over a bowl. 5. Let drain at least overnight to remove excess liquid (save tomato water!).

Step 3: Roast Everything

1. Preheat oven to 400°F. 2. Transfer drained tomatoes to a roasting pan with high sides. 3. Add sliced onions and garlic on top. 4. Drizzle generously with olive oil. 5. Season lightly with salt and pepper. 6. Roast 90 minutes to 2 hours, until caramelized and deeply reduced. You

want concentrated flavor and lightly browned edges.

Step 4: Mill Into Passata

1. Transfer roasted tomatoes, onions, garlic, and all pan juices into a large pot. 2. Place a food mill over the pot and run everything through. 3. Reverse the crank occasionally to clear the blade. 4. Discard seeds and leftover bits (or feed to chickens/pigs). 5. Your passata should now be thick, smooth, and richly flavored.

Step 5: Optional Herb Steeping

For a subtle basil note: 1. Add a handful of fresh basil leaves to the hot passata. 2. Keep heat very low and steep for 10–15 minutes. 3. Remove basil completely. Note: Leaving passata herb-free lets you use it more flexibly later.

Step 6: Preserve Your Passata

Pressure canning method is recommended to avoid adding acid (lemon juice or vinegar). 1. Ladle hot passata into clean jars, leaving 1/2 inch headspace. 2. Add 1 teaspoon salt per quart jar. 3. Wipe rims clean. 4. Apply lids fingertight (do not over-tighten). 5. Pressure can according to your canner's instructions and altitude. 6. Allow to cool naturally before opening the canner. Alternatively: Freeze passata in jars or freezer-safe containers.

Waste-Not Tips (HWL Style)

• Tomato skins → Dehydrate and grind into tomato powder for seasoning. • Tomato water → Save for soups, braises, risotto, and broth. • Seed pulp → Mix with stale bread for chickens/pigs. Nothing goes to waste.

Tools Used

• Freezer bags • Large colander with small holes • High-sided roasting pan • Food mill • Large heavy pot • Pressure canner (or freezer containers) • Quart jars and lids

Final Notes

This roasted passata tastes like pure summer in a jar. Use it for pizza, pasta, stews, braises, soups, or anywhere you'd use a rich tomato base. Small-batch preserving makes your pantry interesting and inspiring through the winter.