

## *Tomato Dust*



Ripe Tomatoes  
Boiling Water

1. Preheat oven to 350°F.
2. Make a small X on the bottom side of the tomato with a sharp paring knife.
3. Bring a large pot of water to a boil. Place tomatoes in the water, a few at a time. Don't put too many in at a time, or the water may cool down too much.
4. Keep tomatoes in the water for 30 seconds to a minute to loosen the skin. Keep tomatoes in the water just long enough to loosen the skin, not any longer, or the tomatoes will get mushy. Depending on the temperature of the water and the ripeness of the tomatoes, the amount of time may vary.
5. Remove tomatoes from boiling water, and plunge into ice water to stop the cooking process.
6. Starting at the slit, peel off the skins of the tomatoes. Lie the skins out on a sheet pan lined with parchment paper. Make sure they don't overlap.
7. Turn off oven and place sheet pan in. Keep in there for 10-20 minutes, or until dried out completely. If needed, turn the oven to warm for 5-10 minutes to add a little heat to the oven.
8. Once COMPLETELY dried out, place the dried skins in a clean coffee grinder (one that has not been used for coffee), and grind until desired texture. Repeat until all has been done.
9. Keep in an airtight container.
10. Use to season, fish, chicken, vegetables, pasta, etc.