



# Jumbo Tomato Press

*Press fresh tomatoes for the ultimate sauce, marinara, salsa, juice, puree, paste or soup.*

Blanch tomatoes before running through tomato press.



Core



Score Skin



Boil



Cool



Peel

1. Quick wash in cold water.
2. Core and score skin by making an X with a sharp knife across the top of tomato.
3. Prepare a pot of boiling water with water deep enough to cover 3-4 tomatoes.
4. Prepare a large bowl of ice water.
5. Drop the tomatoes into the rapidly boiling water. Within 60 seconds you should see their skins start to split.
6. Using a slotted spoon remove them and dip them into the cold water.
7. After about a minute remove them and peel off their skins. The skins should slip right off. Use a sharp knife to remove any stubborn pieces.
8. Cut into wedges and place in hopper, turn handle and gently push tomatoes through with pestle.



# Jumbo Tomato Press

## *Homemade Marinara Sauce*

- |  |                             |
|--|-----------------------------|
| 3 Tbsp. olive oil                      | 6 fresh tomatoes, puree     |
| 6 cloves garlic, minced                | 6 oz. tomato paste          |
| 3 fresh tomatoes, diced                | 2 tsp. black pepper         |
| Handful of fresh basil leaves, chopped | 1/2 C fresh parsley, minced |
| 1 tsp. thyme                           | 1 Tbsp. oregano             |
| 1-1/2 tsp. salt                        |                             |

Heat olive oil in a deep pot. Add garlic and cook until golden. Add diced tomatoes, basil leaves, thyme and salt and saute over medium heat approximately 10-15 minutes. Add tomato puree from 6 fresh tomatoes. Add tomato paste and pepper. Bring to a boil then lower heat and simmer, partially covered 20-30 minutes. Add parsley and oregano and simmer for additional 10 minutes.

## *Ideal for applesauce!*

Cortland, Golden Delicious and McIntosh apples work the best because of their sweetness and they will not discolor easily.

1. One apple makes approximately one serving of applesauce.
2. Wash, peel, core and chop your apples.
3. Boil apples until soft enough for a fork to pierce them easily.
4. For additional flavor add to each cup of boiling water:
  - 1/4 cup of sugar (optional)
  - 1 tsp. of lemon juice
  - Use honey or cinnamon with or instead of the sugar.
5. On medium high heat, boil and then simmer for approximately 20 minutes.
6. Run apples through the tomato press.
7. Store in an airtight container and let cool in the refrigerator.

