

FRESH TOMATO PULP

15 POUNDS OF RIPE TOMATOES, HEIRLOOM, EARLY GIRLS AND/OR ROMA.

DUMP THE TOMATOES IN A SINK FULL OF COLD WATER.

SLICE THEM IN HALF AND PLACE IN A STOCK POT. ADD ½ CUP OF SEA SALT. COVER. PLACE OVER MEDIUM FLAME AND COOK FOR ABOUT 30 MINUTES, UNTIL THE TOMATOES ARE FLOATING IN THEIR JUICE.

ALLOW TO COOL. PROCESS TOMATOES USING THE MEDIUM DISK ON A FOOD MILL (MOULI). FREEZE IN 2 CUP TO 1 QUART CONTAINERS.