

How to Make Tomato Powder from Canned Tomatoes

Ingredients

- 3 28 oz. cans of peeled whole tomatoes

Steps

1. Set your dehydrator to 135°F (60°C).
2. Open cans of tomatoes and drain the liquid, and rinse off the tomatoes. Chop the tomatoes in half, and place them on dehydrator trays. Move to the dehydrator and dry for 24-36 hours. After about 12 hours, flip the tomatoes in the dehydrator. Wait until the tomatoes feel totally dry and hard.
3. Place the dried tomatoes in a food processor, spice grinder, or blender. Process until a fine powder. If desired, sift the powder through a mesh strainer. Reserve the larger pieces for soups and stews, and other recipes where they will be rehydrated. Use the fine powder for sprinkling (like on popcorn), or mix with water to create a tomato juice.

