



# Plain Frozen Tomatoes

*from Margie March*

You will need 24 tomatoes, a pot of boiling water, and one of ice water.

Submerge 4 tomatoes at a time in the boiling water about 10 seconds until skins begin to burst. Use a slotted spoon to transfer them into ice water for another 10 seconds. The skins should easily peel off. Repeat that step if they don't. Cut tomatoes in half lengthwise and remove the stem ends from each half. Place in a large glass baking pan and transfer to a 200 degree oven for about 5 hours. Remove and cool, pack into half-pint or whole pint plastic containers, label and freeze.

To use, tomatoes will be a bit watery, fine for soups.

To use as a chunky sauce (with a more intense flavor), stir them around in a sauté pan until the right consistency.

A little salt and pepper are optional.

