Tomato Paste

Ingredients:

- Large tomatoes

Instructions:

1. Wash tomatoes. Cut them into large pieces.

2. Blend the tomatoes and pour into a stock pot.

3. Bring them to a boil on medium to high heat for about 45 minutes. Scrape the sides of the pot to keep them from burning. Keep stirring as it reduces. Once the water starts separating from the tomatoes, you will know it is ready.

4. Sieve out the water using a muslin cloth or metallic sieve. Leave it undisturbed for about 3 hours so that the water can drain out completely. Don't let the tomato paste sit inside the drained out water.

5. You can freeze the tomato water for soups or to boil water or beans. It's like a vegetable stock of sorts. Freeze on ice cube tray and store in bags.

6. Remove the cubes from the freezer and use as needed.