INGREDIENTS

About 8 lbs. tomatoes per hotel pan

5 basil leaves

2 tablespoons olive oil

1 tablespoon salt

ITEMS YOU NEED

Perforated 2 inch hotel pan

Steam rack insert

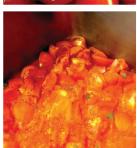
Food-safe storage bags

Paring knife











IN A GROEN ECLIPSE 30 GALLON BRAISING PAN



Wash and clean tomatoes. Then with paring knife, remove core and make small slice on skin to allow for easy removal when steamed.



Place in perforated 2 inch hotel pan, and place in preheated Eclipse braising pan with steamer rack insert, and a minimum of 2 inches of water for about 5 minutes with lid down.



Remove tomatoes from braising pan, and place in ice water bath to cool and remove tomato skins. Crush tomatoes to squeeze out seeds.



Clean braising pan, preheat to 250°, and add olive oil. Add peeled tomatoes and basil leaves and stew for 5 minutes.



Properly cool tomatoes, place in food-safe storage bag and freeze.













