

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

1

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

2

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.

3

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

4

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

5

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

