WASTE LESS, TASTE MORE 003

Tonight's Tomatoes. Tomorrow's Sauce.



SAVE THEIR FLAVOR FOR ANOTHER DINNER.

Bought more tomatoes than you needed for your dinner party salad? Freeze the ripe, sound extras for a future sauce. Give them a purpose while they are still good.

1 Choose what to use fresh

Reserve the tomatoes you want for salads, sliced starters, or a fresh garnish. Set aside the extras for freezing.

Why: You can enjoy their fresh texture now and save the remaining tomatoes for cooking.

2 Prepare the extras for the freezer

Wash, core, and peel the tomatoes, then freeze whole or in pieces in freezer containers, leaving room for expansion. Label and date them.

Why: Frozen tomatoes soften when thawed, making them better suited to sauces and other cooked dishes than fresh salads.

3 Plan their next dinner party appearance

Cook them into a tomato sauce with onion, garlic, and herbs. Reduce the sauce to the consistency your dish needs.

Why: A prepared sauce gives you a useful starting point for another evening of entertaining.

KITCHEN NOTES

Give the sauce a plating role

Spoon it beneath roasted eggplant, meatballs, or a stuffed pasta.

Match the texture to the dish

Blend it smooth for a clean pool of sauce or leave it chunky for a more rustic presentation.

Keep the finish fresh

Add a few basil leaves or a little grated cheese when serving.

THE PLATING MINDSET

An ingredient bought for a fresh starter can return as the foundation of a beautifully plated main course.

Freezing tomatoes: National Center for Home Food Preservation (linked in PDF)