



Lewis County

Master Food Preservers

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and Preservation



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Drying

Vegetable Leathers

Vegetable leathers are made similar to fruit leathers. Common vegetable leathers are pumpkin, mixed vegetable and tomato. Purée cooked vegetables and strain. Spices can be added for flavoring.

Mixed Vegetable Leather

- 2 cups cored, cut-up tomatoes
- 1 small onion, chopped
- 1/4 cup chopped celery
- salt to taste

Cook over low heat in a covered saucepan 15 to 20 minutes. Purée or force through a sieve or colander. Cook until thickened. Spread on a cookie sheet or tray lined with plastic wrap. Dry at 140°F.

Pumpkin Leather

- 2 cups canned pumpkin or 2 cups fresh pumpkin, cooked and puréed
- 1/2 cup honey
- 1/4 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1/8 teaspoon powdered cloves

Blend ingredients well. Spread on tray or cookie sheet lined with plastic wrap. Dry at 140°F.

Tomato Leather

Core ripe tomatoes and cut into quarters. Cook over low heat in a covered saucepan, 15 to 20 minutes. Purée or force through a sieve or colander and pour into electric fry pan or shallow pan. Add salt to taste and cook over low heat until thickened. Spread on a cookie sheet or tray lined with plastic wrap. Dry at 140°F.

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