

TOMATOES - SLICED

05/11/2018

Yield: As Needed

Shelf Life: 16 hours

Equipment: Colander, slicer, 1/3 pan with drip pan and lid

Ingredients

As needed Roma Tomatoes

Procedure

1. **Wash the tomatoes in a colander.**
2. Remove the stems from the tops of the tomatoes.
3. Place the tomato cut side down on the slicer, and slice into **1/4" thick slices.**
NOTE: A slicer MUST be used.
4. Transfer to 1/3 pans with drip pans and lids, and store refrigerated.
NOTE: Sliced tomatoes must ALWAYS be stored in a drip pan.
5. Label, Date, and Rotate.

C: Pink to dark red; seeds intact; 1/4" thick slices
T: Firm; Scale of hardness - #5 olives; not slimy; moist
F/A: Fresh tomato smell; fresh tomato flavor; not sour
HR: 1/3 pan with drip pan; Refrigerated
SL: 16 hours