

TOMATOES - DICED

07/13/2012

Yield: 2 quarts approximately

Shelf Life: 16 hours

Equipment: Colander, green cutting board, chef knife, slammer with 1/2" blades, 1/6 pan with drip pan and lid

Ingredients

4 pounds Roma Tomatoes

Procedure

1. **Wash the tomatoes in a colander.**
2. Trim the stem ends off the tops of the tomatoes.
NOTE: Do NOT use a corer to remove the tomato core.
3. Cut the tomatoes in half lengthwise.
4. Place each tomato half on the slammer (with 1/2" dice blades) with the rounded side up.
5. Slam the tomato half through.
NOTE: DO NOT slam more than 1 tomato half at a time. Doing so will bruise the tomatoes.
6. Transfer to 1/6 pans with drip pans and lids, and store refrigerated.
NOTE: Sliced tomatoes must ALWAYS be stored in a drip pan.
7. Label, Date, and Rotate.

C: Bright red to light pink; 1/2" diced
T: Moist not slimy; ripe but not mushy
F/A: Fresh tomato flavor; Not sour
HR: 1/6 pan with drip pan; Refrigerated
SL: 1 day