

## Homemade Stewed Tomatoes

Jacob · 29/09/2024

**Prep Time**

50 mins

**Difficult**

Easy

**Servings**

16

**Description**

Learn how to make stewed tomatoes with fresh tomatoes from your garden with this simple tasty recipe

**Ingredients**

— - 10 ripe tomatoes - 2 teaspoons salt

**Instructions**

1. Bring a large pot of water to a boil. Fill a large bowl with ice water and set it aside. Cut a shallow X on the bottom of each tomato. This will make peeling much easier. Place tomatoes in boiling water until the skin begins to peel back
2. about 30 seconds to 1 minute. Transfer tomatoes into the bowl of ice water; set aside for 5 minutes. Remove tomatoes from water; peel off the skin with your hands and slice into quarters. Transfer tomatoes into a large saucepan over low heat; stir in salt. Simmer
3. stirring occasionally to prevent burning
4. until slightly thickened
5. about 20 to 30 minutes.