

Dehydrating Tomatoes 101

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Dehydrated tomatoes taste amazing! The problem is when you grow your own tomatoes the year usually goes like this - nothing, nothing, nothing and then loads of tomatoes in one go!

Tomatoes are so healthy, tasty and versatile it is a crime to ever waste them. Sure you can make sauces etc but I think one of the best ways to preserve tomatoes is to dehydrate them. If you don't have a dehydrator because you think they are too expensive, [then get one of these at just \\$35](#). For the price it has amazing reviews...

Below is an awesome tutorial on how to dehydrate tomatoes from Bev Cooks, check it out and the next time you have a glut of tomatoes or they are on offer at the store, get dehydrating!

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(Photo from: Bev Cooks)