

# Tomato Soup

This recipe makes 1 trays worth in the large freeze dryer\*

[Live Life Simple's: Freeze Dried Tomato Soup Video](#)

## Ingredients:

3 lbs. tomatoes
8 cloves garlic
2 onions (sliced or chopped)
1/2 C fresh basil
1-2 C vegetable bullion or water
1/2 tsp dried oregano



## Directions

1. Core the tomatoes, stick the cloves of garlic into a cored area and spray lightly with cooking spray or cover with oil. Be careful not to over do the oil. Salt and pepper to taste.
2. Bake for 40-45 minutes at 400 degrees F.
3. While the tomatoes bake, caramelize your sliced onions.
4. When tomatoes, garlic and onions are done, add them to a blender with basil and blend smooth.
5. Put blended mixture into a pot and add bullion.
6. Boil and it's ready to eat or freeze dry!
7. Freeze dry
8. Powder in a blender or food processor
9. Store Appropriately (See Tips and Tricks for storage help)

<b>Cycle time:</b> was 30hr 26min in medium freeze dryer with premium pump	<b>Rehydration:</b> will depend on the texture you prefer .Start with a little and let sit until powder has time to absorb water, this is concentrated.
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[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray