



# PIZZA TIPS

## Tomato tips

**When cooking with tomatoes avoid aluminum pots because they give tomatoes a bitter flavor. If the tomatoes you're cooking with aren't very sweet, add a healthy pinch of sugar.**

**Tomatoes should never be refrigerated until they, have been cooked have been cut, or put into a raw dish like a salsa**

**Fully ripe and would spoil if left further at room temperature.**

**Don't put them on a sunny windowsill to ripen Instead, put tomatoes in a sealed paper bag**

**Ripe tomatoes will hold at room temperature for two or three days.**

**Ripe tomatoes you've refrigerated to keep from spoiling will taste better if you bring them to room temperature before eating.**

**The easiest way to peel a tomato is to drop it into boiling water for about 15 to 20 seconds. It will take longer if you are doing several tomatoes at once, or if the tomatoes are very firm. Next, hold them under running cold water, or plunge into a bowl of ice water until cool, (about 5 minutes,) and slip the skin off. Another step to make tomatoes even easier to peel is to make a small x opposite the stem end before putting them into the hot water.**