



Tomato Ice Cream

Ingredients

- 3 cups tomato puree
- 2 cups heavy cream
- 14 oz sweetened condensed milk

Directions

Whip the heavy cream at medium high speed until it forms soft ribbons. Do not overmix. Carefully pour in the condensed milk and the tomato puree. Mix until just combined. Pour into an airtight freezer ready container and freeze for at least four hours to overnight.

Easy Spaghetti Sauce

Ingredients

- 28 oz crushed tomato
- 3 garlic cloves, minced
- 2 tbs tomato paste
- 2 tbs oil
- 2 tsp pimenton (Spanish paprika)
- 1 ½ tsp salt
- 1 medium onion, diced
- 1 tbs dried oregano
- ½ cup fresh basil leaves

Directions

Heat the oil, garlic, and onion over medium heat until the onions are tender. Stir in the oregano, salt, and pimenton. Cook for 1 minute. Stir in the tomato paste, basil leaves and crushed tomato. Let simmer for 20 minutes. Serve over cooked pasta.

Easy Red Salsa

Ingredients

- 15 oz diced or stewed tomatoes
- 2 garlic
- 1 jalapeno, roughly chopped
- 1 small lime
- 1 small bunch cilantro, roughly chopped
- ¾ cup onion
- 1 tsp salt

Directions

Combine all the ingredients in a food processor or blender. Pulse several times until ingredients are chopped to your preference. Place in an airtight container and refrigerate until ready to serve.