



Tomato Water

makes about 3 cups

- 2 pounds very ripe or slightly overripe tomatoes
- 1 medium shallot
- 1/2 cup fresh basil leaves
- 1/4 cup fresh cilantro leaves
- 1/4 cup fresh parsley
- 1 tablespoon + 1 teaspoon white wine vinegar
- 1 tablespoon coarse sea salt or kosher salt

Line a sieve or colander with a double layer of cheesecloth; set over a large bowl.

Pulse vegetables and herbs in a food processor just until coarsely chopped.

Transfer mixture to prepared sieve. Cover with foil or a dish cloth and chill for 24 hours. Avoid stirring or pressing on solids so tomato water will drain clear.

When done draining, discard solids and seal tomato water into a non-reactive jar or container.

Keep refrigerated and use within 2 days for best flavor.

Best uses include as a light sauce or part of a sauce; with gin, tequila or cucumber vodka in cocktails; in risottos; or as the base for a clear soup.