

TEST RECIPE

SLICED TOMATO MEDLEY

5/20/2025

YIELD: 1 Pint

SHELF LIFE: 16 hours

EQUIPMENT: Gloves, chef's knife, green cutting board, 1/6 pan with drip tray and lid

AMOUNTS

INGREDIENTS

1 Pint Tomato Medley

PROCEDURE

1. Using a chef knife on a cutting board, slice the tomatoes in 1/2 lengthwise.
NOTE: Cut any larger cherry tomatoes into 1/3's.
2. Transfer the sliced tomatoes 1/6 pan with a drip tray inside, cover with lid, and store refrigerated.
3. Label, Date, and Rotate.

C: Pink to dark red, light yellow to dark yellow, light to dark variegated green to red; seeds intact.

T: Firm; Scale of hardness - #5 olives; not slimy; moist.

F/A: Fresh tomato smell; fresh tomato flavor; not sour.

HR: 1/6 pan with drip tray, covered with lid; refrigerated.

SL: 16 hours