

Tomato Stock

2 lbs tomatoes, chopped
1 (6 oz) can tomato paste
1/4 cup sundried tomatoes
1 large onion, chopped
1 carrot, peeled and diced
1 celery stalk, diced
2 garlic cloves, chopped
2 thyme sprigs
1 bay leaf
1 tsp black peppercorns

12 cups water

1. Place all ingredients in Instant Pot inner pot.
2. Secure lid in place > Turn valve to SEALING > Select MANUAL or PRESSURE COOK > Adjust time to 15 minutes > After 10 seconds display will read ON
3. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
4. Strain stock through a sieve, strainer, or nut milk bag.
5. Use immediately or store in fridge for 1 week or freezer for 3 months.