

**Resources from the Food Scrap Cooking Demo & Tour
([Sonoma Clean Power's Advanced Energy Center](#) - July 2022)**

Vegetable Stock

<https://blogs.cornell.edu/cceclintoncounty/2015/03/09/making-vegetable-stock/>

Tomato Salt or Powder

<https://ucanr.edu/sites/camasterfoodpreservers/files/334013.pdf>

<https://food52.com/recipes/37175-tomato-skin-salt>

Apples

<https://foodprint.org/blog/how-to-use-apple-peels-and-cores/>

<https://www.thespruceeats.com/apple-scrap-vinegar-1327756?print>

<https://food52.com/recipes/38604-apple-peel-tea>

<https://www.splendidtable.org/story/2014/05/07/apple-core-agrodolce>

<https://www.foodnetwork.com/recipes/homemade-pectin-recipe-1926449>

Herbs/Citrus

https://mfp.ucanr.edu/Resources_/Recipes_and_Information/Recipe_Card_Library/Herbs_-_Spice_Blends/

<https://ucanr.edu/blogs/blogcore/postdetail.cfm?postnum=21010>

Refrigerator Pickles

<https://foodsafety.ces.ncsu.edu/2020/04/how-to-make-quick-refrigerator-pickles/>

The complete guide

https://nchfp.uga.edu/publications/usda/GUIDE03_HomeCan_rev0715.pdf

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