

# Linked YouTube Videos (FrameMaker>PDF Example)

## How to Peel a Tomato:

- 1** Prepare a pot of boiling water and a bowl of ice water.
- 2** Cut a very shallow X on the bottom of the tomato.
- 3** Drop the tomato into the boiling water.
- 4** Remove the tomato after 15 seconds or when its skin begins to peel.
- 5** Chill the tomato in the ice water in order to stop the cooking process.
- 6** Remove the tomato from the ice water. The tomato should still be very firm, with the skin wrinkled and hanging off of it slightly.
- 7** Peel the skin off by hand. If necessary, use a sharp knife to remove stubborn pieces of skin.

[view [another YouTube video](#) in a floating window, set to start at second 45]