How to Ripen Green Tomatoes Indoors

Fresh, Ripe Tomatoes—Long After the Garden Season Ends!

1 Timing is Everything

- ✓ Watch for early fall when it's too cool for tomatoes to ripen well on the vine.
- ✓ Don't wait for frost—it's already too late!
- ✓ Also watch for heavy fall rain that can cause tomatoes to split.



2 Harvest All the Green Tomatoes

- ✓ Pick every green tomato still on the plant, no matter the size.
- ✓ No sorting by how close they look to ripening.



3 Bring Them In Before They're Damaged

- ✓ Harvest while tomatoes are still sound and undamaged for the best chance of ripening.



4 Lay Out Newspaper

- ✓ Lay sheets of newspaper flat on the floor in a cool, dry place out of the way.



5 Set Tomatoes Top-Side Down

- ✓ Place tomatoes on the newspaper top side down (Stem end down).
- ✓ Leave a bit of space between them if it is possible to do so.



6 That's All—Leave Them Alone

- ✓ No plastic. No covering.
- ✓ No special temperature.
- ✓ Just tomatoes on newspaper, left alone.



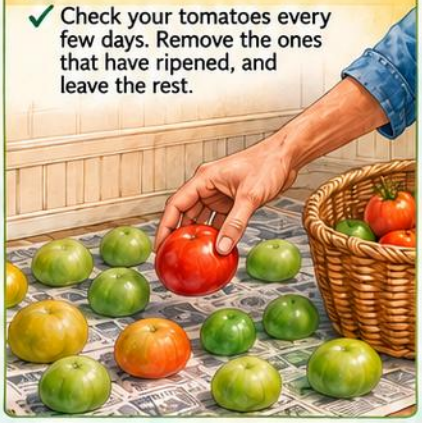
7 They Ripen Slowly and Unevenly

- ✓ Just like on the vine, some turn red quickly, others take much longer.



8 Check Every Few Days

- ✓ Check your tomatoes every few days. Remove the ones that have ripened, and leave the rest.



9 Enjoy Fresh Tomatoes for Months!

- ✓ This simple method can provide fresh, ripe tomatoes as late as Christmas—months after our outdoor season has ended!



Quick Recap

- ✓ Harvest all green tomatoes before frost or heavy rain.
- ✓ Place on newspaper, top-side down.
- ✓ Leave alone—no covering needed.
- ✓ Check every few days and enjoy!

