

Homemade Ketchup

<http://userealbutter.com/2013/09/08/homemade-ketchup-recipe/>
from [Leite's Culinaria](#)

10 lbs. ripe red tomatoes, cored and roughly chopped
4 cloves garlic, minced
1 large onion, medium dice
3/4 cup apple cider vinegar (or use white vinegar for a milder taste)
1 tbsp black peppercorns
1 heaping tsp allspice berries
1 stick cinnamon
8 whole cloves
1/4 tsp ground cayenne
1/4 tsp ground ginger
2 1/2 tbsps sea salt

6 tbsps sugar, plus more to taste Use a large nonreactive stock pot to make the ketchup. A wide pot is best as the increased surface area will make the reduction process go faster. Place the tomatoes in the pot and cover with a lid. Set the heat to high and let the tomatoes cook until they release their liquid. Give it a stir from time to time and let it come to a boil. Remove from heat.

Strain all of the liquid into a medium saucepan to yield about 2 quarts. You can coax more liquid from the tomato solids by applying light pressure to the tomatoes, but keep the solids in the strainer for later use.

Place the rest of the ingredients except for the sugar in the pan with the tomato juice. Set the pan over medium high to high heat. Bring the liquid to a boil then reduce to an active simmer for 30 minutes to an hour until you have around 2 cups in volume of a thickened liquid.

While the tomato juice is reducing, run your reserved tomato solids through a food mill on the finest setting. The purpose is to get all of the tomato sauce separated from the seeds and skin (you can discard the seeds and skin). Pour the sauce (about a quart) into the pot you cooked the tomatoes in originally. Strain all of the tomato syrup into the pan with the tomato sauce. Discard the solids. Add the sugar, give it a good stir, and bring the contents to a simmer. Maintain the simmer and stir to prevent any burning. Reduce to approximately 1 quart in volume or until the ketchup achieves your preferred thickness. Taste and adjust sugar accordingly. Cool to room temperature. Store in air-tight containers and refrigerate. Should be good for several weeks. Makes 1 quart.