

Plum Ketchup

<http://userealbutter.com/2015/09/30/plum-ketchup-recipe/>
modified from [this recipe](#)

1 to 1.5 lbs. plums, pitted and quartered
2 cloves garlic, coarsely chopped
1 medium onion, quartered
2 tbsps peeled ginger, chopped
1 cup brown sugar
1/2 cup cider vinegar
1 cinnamon stick
1/4 tsp ground cayenne pepper
1/2 tsp salt
1/4 tsp ground black pepper

Place the plums, garlic, onion, and ginger in a food processor or blender and purée. Place the purée in a medium saucepan with the rest of the ingredients. Stir to combine. Bring the ketchup to a boil over high heat then reduce to a simmer for 30 minutes, stirring occasionally. Let cool and refrigerate for up to 2 months. Makes 3 to 3.5 cups.