

Homemade Ketchup by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make homemade ketchup. This is an easy and super delicious. This makes about 5 cups. From Food Network Magazine.

Ingredients:

- 3 Tablespoons vegetable oil
- 2 cups finely chopped onion
- 1 Tablespoon chopped and peeled ginger
- 4 garlic cloves, minced
- 1 teaspoons mustard powder
- $\frac{1}{2}$ teaspoon ground allspice
- $\frac{1}{4}$ teaspoon cayenne powder
- $\frac{1}{4}$ cup tomato paste
- 2 (28 ounce) cans whole peeled tomatoes
- 2 bay leaves
- 2/3 cup packed light brown sugar
- $\frac{1}{2}$ cup apple cider vinegar
- 1 Tablespoon molasses
- 4 teaspoons Kosher salt

Heat the vegetable oil in a large pot or Dutch oven over medium heat. Add the onion and cook, stirring occasionally, until soft and translucent, about 5 minutes. Stir in the ginger, garlic, mustard powder, allspice and cayenne and cook, stirring for 1 minute. Then add the whole peeled tomatoes and scrape up any browned bits from the bottom of the pot with a wooden spoon; remove from the heat.

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Puree the ketchup in batches in a blender until smooth; return to the pot. Add the bay leaves, brown sugar, vinegar, molasses, and salt.

Bring to a simmer over medium-low heat and cook, stirring occasionally to avoid scorching, until very thick, about 1 hour, 45 minutes. Remove the bay leaves and let the ketchup cool. Transfer to an airtight container and refrigerate up to 2 weeks.

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