

DIY Tomato Ketchup

You'll need a lot of garden tomatoes for this excellent ketchup.

Ingredients:

10 pounds ripe tomatoes, cored and chopped
1 large red onion, thinly sliced
1 cup apple cider vinegar
 $\frac{3}{4}$ to 1 cup brown sugar
2 tablespoons salt
1 teaspoon cayenne pepper
1 teaspoon ground cinnamon and ground allspice
1 teaspoon baking soda
 $\frac{1}{4}$ teaspoon grated nutmeg

Place the tomatoes and onion in a large stainless steel saucepan and place over moderate heat for 30 minutes, or until the tomatoes have softened and broken down. Strain the mixture through a large sieve, making sure to stir as much of the pulp through as possible. Don't worry it looks watery; it will thicken up.

Place the strained tomatoes back into the saucepan and whisk in the remaining ingredients. Let the mixture simmer over a moderately low heat for about 1 $\frac{1}{2}$ to 2 hours, stirring occasionally, until the mixture has thickened to the consistency of ketchup. Taste for seasoning and add more spices if needed.

Place into clean glass jars and refrigerate. The ketchup will keep for at least a month.

Makes 4 to 6 cups.