

Homemade



Ketchup

- 10 lbs tomatoes (very ripe)
- 1¼ cup wine vinegar
- 2 Tbsp salt
- 1 tsp cinnamon
- 1 Tbsp allspice
- 1 Tbsp mustard powder
- 1 tsp cayenne pepper
- 1 Tbsp baking powder
- ½ cup dark brown sugar

Directions

1. Place tomatoes and vinegar in a large saucepan over medium heat. Cover and cook until soft, about 30 minutes.
2. Strain the tomatoes or place through a food mill.
3. Discard seeds and skins and replace the tomato pulp in a clean saucepan.
4. Add all of the other ingredients to the saucepan.
5. Let them simmer over medium heat for about 2 hours, or until reduced to 6 cups.
6. Stir occasionally. The mixture should be thick.

