

Harvest Ketchup

Ingredients:

4	Pounds	Ripe tomatoes	Chopped (strain to reduce liquid)
3	Medium	Onions	Chopped
2-3	Medium	Bell peppers	Chopped
5	Sticks	Celery	Chopped (or use celery seed)
2	Cloves	Garlic	Finely chopped (or use garlic powder)
1	Cup	Apple Cider Vinegar	
1	Cup	Brown sugar	Packed
¼	Cup	Molasses	
1	Tsp	Ginger	
1	Tsp	Cloves	
1	Tsp	Cinnamon	
1	Tsp	Salt	
1	Tsp	Black Pepper	
		Hot Sauce	Just a couple dashes, to taste.

From slathered on hot dogs to stirred into gravy, nothing beats ketchup as the perfect condiment for adding flavour.

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Preparation:

*Makes about 5
pints*

1. Chop all the vegetables and add to a large pot.
2. Add the vinegar and sugar and other spices.
3. Simmer on low (250° F), uncovered, until the onions are translucent; about an hour. Stir occasionally.
4. Carefully blend the hot mixture on very high speed until smooth and emulsified.
5. Transfer back to the pot to continue to cook down (uncovered) and thicken, adding the molasses. Stir occasionally to avoid burning, especially later in the cooking process.
6. Ketchup is done when it's reached the thickness you prefer. Consider using a roaster to cook it low and slow overnight.
7. Transfer while hot to jars and process in a hot water bath for 10 minutes or more, depending on your altitude.
8. Store in a cool, dark place for up to 18 months, checking seals periodically.

*Sandy Parker,
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