

# Homemade Tomato Ketchup



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Yields about 1 liter of ketchup

Prep time: 20min

Cook time: 1h

Total time: 1h 20min

Difficulty: Intermediate

Category: Preserves, Vegetarian, Sauces, marinades & relishes

There is no need to peel and deseed tomatoes for this ketchup. In fact, it's best to leave them on as they will enhance the flavor of your ketchup. They will also give it a nice texture and thickness. Although the ketchup can be eaten as soon as it cools, I recommend you give it at least a week before eating it. The flavors mature over time and the ketchup becomes better the longer it sits.

## Ingredients

1 1/2 kg ripe tomatoes, roughly chopped  
1 medium sized red onion, diced  
2 garlic cloves, crushed  
1 red chili pepper, finely chopped  
1 teaspoon cumin seeds  
1 teaspoon mustard seeds  
1 tablespoon coriander seeds  
1 teaspoon black peppercorns  
1 teaspoon smoked paprika  
1/2 cinnamon stick  
70g brown sugar  
4 tablespoons apple cider vinegar  
1 tablespoon aceto balsamico  
juice of half a lemon  
1 teaspoon sea salt

## Directions

Place the tomatoes, onion, garlic, chili pepper, cumin, mustard and coriander seeds, black peppercorns, smoked paprika and cinnamon stick into a large stockpot and simmer slowly for about 45 minutes or until approximately 1/3 of the juices have evaporated. Stir frequently whilst cooking. Remove from heat allow the mixture to cool to room temperature. Place the tomato mixture into a blender or food processor and process on high speed for about 1 minute or until you get a smooth tomato sauce.

Strain the tomato mixture through a sieve into a sauce pan, making sure you have extracted as much juice as possible from the pulp. Place on medium heat and add brown sugar, apple cider vinegar, balsamic, lemon juice and salt. Allow to simmer for about 10-15 minutes. The longer it simmers, the thicker your ketchup will be, so adjust the timing to your own preferences.

Pour the hot ketchup into sterilized jars or bottles and twist on the lids. Lay a kitchen towel on the bottom of a large pot and arrange the jars in the pot, making sure they're not touching each other or the sides of the pot. Pour boiling water over the jars so that they are completely immersed in water and cook them on medium heat for 20 minutes. Remove the jars from water bath and allow them to cool to room

temperature. Store in a cool, dark place for up to one year.