



TOMATO KETCHUP ~ TOMATO SAUCE

After making this you will realise what real sauce flavour is like. The supermarket stuff will lose its appeal!

You will need:

Main ingredients

2.25kg tomatoes

350g Granny Smith apples (about 3 apples)

250g onions

4 cloves of garlic, roughly chopped

Small piece of fresh ginger, about the size of the end of your thumb

Preserving ingredients

1¾ cups white vinegar

2 cups sugar

For taste

1 level teaspoon white pepper

¼ level teaspoon cayenne pepper

¾ teaspoon of ground cloves

1 level teaspoon allspice or mixed spice

3 level teaspoons salt



Method:

1. Roughly cut up the tomatoes and onions and place in large heavy based pot.
2. Wash and core the apples but don't peel them. Cut them up into small chunks and add to the pot.
2. Add the sugar, vinegar and remaining ingredients to the pot. Stir to dissolve the sugar over low heat and then bring to the boil. Remove the lid from the pan. Simmer rapidly for approx. 50-60 minutes ensuring that you stir more frequently as the sauce thickens. (It is ready when it 'plops').
3. Blend till smooth with a stick blender (Bamix) or food processor.
4. Carefully pour into hot sterile bottles. Seal whilst hot.

Makes about 1.8 - 2 litres

HINTS:

- *Any sort of tomatoes will do, even the smaller cherry varieties. If they are small, don't even bother to cut them.*
- *Heavy based pots ensure even distribution of heat.*
- *Make sure you maintain the stirring towards the end of the cooking time otherwise you'll end up with ketchup stuck to the bottom of the pan.*
- *Wait one month before consuming to allow flavours to mellow and develop.*