

Homemade Fresh Tomato Ketchup

8 lbs. tomatoes, chopped
3 large red onions, chopped
2 cloves garlic, chopped
2 fresh bay leaves
1/2 tea. dried red pepper flakes (or 1 cup diced fresh red and green sweet peppers)

Chop tomatoes. Combine them with onions, garlic, bay leaf & dried red pepper flakes in large stockpot. Simmer about 1 hour until everything is soft and somewhat boiled away.

1 1/2 cups cider vinegar
1 Tbl. black peppercorns
1 Tbl. mustard seeds
5 allspice berries
5 whole cloves
1 Tbl. celery seed

Put cider vinegar in a small saucepot. Add the spices, bring to a boil, simmer 1 minute and turn off the heat. Save for later addition to tomato mixture. Strain spices through sieve lined with a piece of cheesecloth.

After tomatoes have simmered until soft, process them in a food mill. Put in smaller stockpot. Simmer for 30 minutes. Add the cider vinegar mixture, 3/4 cup light brown sugar, 2 tea. pickling salt, 1/4 tea paprika, 1/4 tea. Smoked paprika. Simmer until sauce is thick. [This took about 2 hours.] Add juice from 1 lemon. Continue to let sauce simmer on the burner as you fill the jars but watch out, it spatters. I used a saucepot that was approximately twice the size of the sauce to reduce spatter.

Ladle into hot, sterilized half-pint jars, fill to 1/8 inch, tighten lids. Process in boiling water bath for 15 minutes. Makes 4 half-pints.

Notes: Although it has good flavor, it seems to be a bit too salty and sweet for me. Reduce salt and sugar next time.

9 hours total prep/processing time. Oct. 7, 2012

Homemade Fresh Tomato Ketchup – Mary Jane Butters

3 lbs. ripe tomatoes, chopped
1 medium onion, chopped
3 garlic cloves, crushed
1 TB. black peppercorns
1/4 tsp. dry mustard
1/2 tsp. ground allspice
2 whole cloves
2 tsp. celery seeds
1/2 cinnamon stick
1 tsp. paprika
1/4 tsp. Cayenne

1/3 cup light brown sugar
1/3 cup apple cider vinegar
juice of 1/2 lemon
1 tsp. sea salt



Place the tomatoes, onion, garlic, and all of the spices into a stockpot and bring to a simmer. Cook for about 40 minutes, stirring regularly, until about 1/3 of the juices have evaporated. Let sit for 30 minutes to cool. Remove cinnamon stick.

Put the tomato mixture in a blender and process at the highest speed for 1 minute (pulse to start). Run the mixture through a food mill, using the finest mesh screen, or a fine sieve and return to a clean sauce pan. Bring to a simmer, add the brown sugar, vinegar, lemon juice, and salt; adjust spices to taste. Simmer for about 1 hour to thicken the ketchup. Allow to cool to room temperature. Store in a jar in the refrigerator for up to 3 weeks.

<http://wherewomencook.com/homemade-fresh-tomato-ketchup-recipe/>

Fresh Tomato Ketchup - The Washington Post, August 11, 2010

This recipe includes more spices than the original recipe, including pimenton, a smoky Spanish paprika that adds depth to the ketchup. Make sure to use a very large pot; that will help prevent splattering as the ketchup reduces. The ketchup can be refrigerated in an airtight container for up to 1 month.

- 5 pounds plum (Roma) tomatoes
 - 6 whole black peppercorns
 - 2 whole cloves
 - 3 allspice berries
 - 1/2 teaspoon celery seed
 - 2 bay leaves
 - 1 -inch stick cinnamon
 - 1 large Vidalia onion, coarsely chopped (1 1/2 cups)
 - 1 medium clove garlic
 - 1 tablespoons salt, or more to taste
 - 1/2 teaspoon sweet paprika, or more to taste
 - 1/4 teaspoon smoked Spanish paprika (pimenton), or more to taste
 - 1/2 teaspoon powdered mustard, such as Colman's, or more to taste
 - 1/2 cup apple cider vinegar
 - 6 tablespoons light brown sugar
- Bring a large pot of water to a boil over high heat. Use a sharp knife to score a shallow "X" at the round end of each tomato. Working in batches, place the tomatoes in the boiling water for about 2 minutes. Use a skimmer or slotted spoon to transfer the tomatoes from the water to a colander.
- Meanwhile, combine the black peppercorns, cloves, allspice berries, celery seed, bay leaves and cinnamon stick in the center of a small piece of cheesecloth; tie with enough kitchen twine to make the bag easy to retrieve from the pot later.
- When the tomatoes are cool enough to handle, peel off and discard the loosened skins. Cut off any stems if needed, then cut each tomato in half.
- Drain the pot; in it, combine the tomatoes, onion, garlic, salt, sweet paprika, smoked Spanish paprika and powdered mustard. Add the bag of whole spices and place the pot over medium heat. Cook for about 25 minutes, stirring occasionally, until the onion is very soft. Discard the spice bag. Taste, and adjust the seasoning as needed, keeping in mind that the flavors will develop and intensify after the ketchup has been stored for a day or so.

Remove the center knob from the lid of a blender so that steam from the hot tomato mixture can escape. Place a dish towel over the opening.

Working in batches, purée the hot mixture until smooth, transferring the puree to a bowl as you work. Then use a spatula to push the mixture through a fine-mesh strainer and back into the pot; place over medium heat. Add the vinegar and brown sugar and cook uncovered for 25 to 30 minutes, stirring occasionally, until the mixture is very thick.

Cool completely before storing, either in canning jars or clean squeeze bottles. Refrigerate for up to 1 month. Makes about 2 pints

Adapted from "The New Fannie Farmer Cooking-School Cook Book, Ninth Edition," by Fannie Merritt Farmer (Little, Brown and Co., 1951). Tested by Jane Black for The Washington Post.

Golden Tomato Ketchup

Notes: Juliette Mulholland says her delicate but complex ketchup tastes great on sweet-potato fries. If yellow tomatoes aren't available, substitute red. To peel the tomatoes, immerse in boiling water until skins crack, about 15 seconds; lift out with a slotted spoon and let cool, then pull off skins. At altitudes of 1,000 to 6,000 feet, process the jars for 20 minutes; above 6,000 feet, process for 25 minutes.

1 tablespoon whole cloves
1 tablespoon black peppercorns
1 tablespoon whole allspice
1 tablespoon celery seeds
2 teaspoons mustard seeds
1 dried bay leaf

11 pounds ripe yellow tomatoes, peeled (see Notes)
1 pound red bell peppers (about 2), cored, seeded, and quartered
1 1/3 pounds onions (about 2), peeled
1 clove garlic, peeled
1 tablespoon salt
3/4 cup firmly packed brown sugar
2 cups cider vinegar

1. Wash & sterilize 8 half-pint jars.
2. Meanwhile, enclose cloves, peppercorns, allspice, celery seeds, mustard seeds, and bay leaf in a double layer of cheesecloth and tie tightly with string.
3. In a blender or food processor, whirl tomatoes, bell peppers, onions, and garlic, a portion at a time, until smooth. Pour purée into a 10- to 12-quart pan. Add spice bag, salt, brown sugar, and vinegar.
4. Measure volume. Bring to a boil over high heat, stirring occasionally. Reduce heat to medium-high and stir often until mixture is thick and reduced by 1/2 and liquid no longer separates from solids (spoon some into a small bowl to check), about 1 3/4 hours. Lift out spice bag and discard.
5. If desired, whirl ketchup, a portion at a time, in a blender until very smooth.
6. Fill jars, leaving 1/8 inch of headspace in each jar, tighten lids; process jars for 15 minutes in a boiling water bath.

Yield: Makes about 8 half- pints

Sunset AUGUST 2005

<http://www.myrecipes.com/recipe/golden-tomato-ketchup>

Fresh Tomato Ketchup

5 lbs ripe red tomatoes, quartered
3 medium red onions, finely chopped
1 red bell pepper, cored, seeded and chopped
1 garlic clove, thinly sliced
1 T black peppercorns
1 T mustard seeds
1 T allspice berries
1 tsp whole cloves
2 tsp celery seeds
1 thin slice fresh ginger
1/2 cinnamon stick
2 bay leaves
1/2 cup packed dark brown sugar
1 tsp sweet paprika
2/3 cup apple cider vinegar
1 tsp coarse salt
Large pinch cayenne

Quarter tomatoes the evening before, place in strainer and allow to drain over night to release excess water.

Place tomatoes, onions, bell pepper and garlic in a large pot. Bring to boil over high heat. Reduce heat to medium-low and simmer, stirring occasionally, until vegetables are very soft about 30 minutes. Pass through a food mill 2 or 3 times starting with a course blade and working to the finest blade until you have a very smooth purée. Alternatively, purée in a blender until smooth and pass through a fine strainer into a large bowl.

Place peppercorns through bay leaves on a piece of cheesecloth and tie it up to form a bag. Add to tomato mixture along with brown sugar, paprika, vinegar, salt and cayenne. Simmer slowly stirring frequently until ketchup is very thick, at least 2 hours. Remove cheesecloth bag.

<http://www.projectfoodie.com/blog/recipes/fresh-tomato-ketchup.html>