



Country Ketchup

This ketchup is a little sweet, but the vinegar provides a perfect balance.

Makes 2 cups

Food mill

4 lbs	Roma (plum) tomatoes, quartered
1/2	onion, chopped
1/8 tsp	cayenne pepper
1/2 cup	granulated sugar
1/2 cup	white wine vinegar
2 tsp	sea salt
1/2 tsp	ground cinnamon
1/2 tsp	dill seeds
1/4 tsp	ground cloves

1. In a Dutch oven over medium heat, bring tomatoes, onion and cayenne to a boil and cook, stirring occasionally, until tomatoes are soft, about 15 minutes. Transfer tomatoes to a food mill fitted with a fine plate and press to extract juice into a medium saucepan. Discard solids.
2. Stir in sugar. Place saucepan over medium-high heat and bring to a boil. Reduce heat to low and simmer, stirring occasionally until thick enough to mound on a spoon, about 45 minutes.
3. In a small saucepan over medium heat, bring vinegar, cloves, cinnamon, dill seed and salt to a boil. Let stand for 5 minutes. Stir in tomato sauce and cook until bubbling. Let cool.

Tip: Ketchup keeps well, tightly covered and refrigerated, for up to 2 weeks.