

Easy Tomato Ketchup

Very yummy with the Sausage Rolls - contains onion as a main ingredient

Prep Time	Cook Time	Total Time	Servings
15 mins	60 mins	75 mins	2 x 350 ml bottles

Ingredients

*450 gm onions
1.5 kg of really ripe tomatoes
175gm sugar
2/3 cup red wine vinegar
1 tspn salt
2 tblspns Keen's mustard powder*

Tie these whole spices in a muslin /clean new Chux bag.

*1/2 tspn peppercorns
1 tspn whole allspice
6 cloves*

Method

1. Sterilise the bottle
2. Roughly peel and chop the onions and tomatoes.
3. Put all the vegetables in a pan together with the other ingredients and spice bag.
4. Bring to the boil then lower the heat.
5. Simmer uncovered 45 mins, stirring every now and then.
6. Cool slightly.
7. Puree in a blender.
8. Press the puree through a fine sieve.
9. Return to a clean pan.
10. Bring to the boil.
11. Remove from the heat and immediately pour into sterilised, hot bottles and seal.

