

Ketchup

Easy ~ Delicious ~ Kid Approved



64 - 1 oz servings



15 minutes

INGREDIENTS

- 3 cups tomato sauce
- $\frac{2}{3}$ cup white sugar
- $\frac{1}{2}$ cup distilled white vinegar
- 1 teaspoon onion powder
- $\frac{1}{2}$ teaspoon garlic powder
- $1\frac{3}{4}$ teaspoons salt
- $\frac{1}{8}$ teaspoon celery salt
- $\frac{1}{8}$ teaspoon mustard powder
- $\frac{1}{4}$ teaspoon finely ground black pepper
- $\frac{1}{4}$ teaspoon cayenne pepper, or to taste
- $\frac{1}{8}$ teaspoon ground cloves

DIRECTIONS

- Pour all ingredients in to a food processor or blender.
- If thinner consistency then you prefer, pour into a sauce pan and simmer on medium until thickened.
- Allow to cool.
- Ladle into a glass container or ketchup dispenser.
- Store in refrigerator.

CROCKPOT COOKING:

If using fresh or canned whole tomatoes.

Cook on High, uncovered, until mixture is reduced by half and very thick, 10 to 12 hours. Stir every hour or so.

Use an immersion blender for about 20 seconds to smooth the texture of the ketchup.

NOTES

Substitute the white sugar for agave or honey.

