

Homemade Ketchup

Equipment: Slow cooker, immersion blender, strainer, whisk

Ingredients:

- 2 (28 oz) cans peeled, crushed tomatoes
- 1 tsp onion powder
- ½ tsp garlic powder
- ½ cup water, divided
- 1-¾ salt (or to taste)
- ⅛ tsp celery salt
- ¾ cup distilled white vinegar
- ⅛ tsp mustard powder
- 1 whole clove
- ⅔ cup white sugar
- ¼ tsp finely ground pepper

Procedure:



1. Pour the crushed tomatoes into a slow cooker. Swirl ¼ cup water in each emptied can and pour into the slow cooker.
2. Add sugar, vinegar, onion powder, garlic powder, salt, celery salt, mustard powder, black pepper and whole clove; whisk to combine.
3. Cook on high, uncovered, until mixture is reduced by half and very thick, 10-12 hours. Stir every hour or so.
4. Smooth the texture of the ketchup using an immersion blender, about 20 seconds.
5. Ladle the ketchup into a fine strainer and press mixture with the back of a ladle to strain out any skins and seeds (if the ketchup is smooth enough, you can skip this step, it is a bit of a pain).
6. Cool completely before tasting to adjust salt and pepper.