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Homemade Ketchup

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Introduction:

In an age when most people would not consider making their own french fries from scratch, it is even stranger thought that some might entertain cooking up the ketchup to go along with it. Those days may be long gone for most of fast food nation, but they live on for a brave few who want to rediscover the pure flavors of yesteryear.

Preparation:

1. Heat oil over medium in a large saucepan. Add onion and saute until golden, about 15 minutes. Add garlic, cloves, allspice, chile flakes, ancho chile powder and mustard seeds and cook for 1-2 minutes, until aromatic.2. Add tomatoes, brown sugar, vinegar and salt. Bring to a boil, then lower heat to a light simmer and cook 35 minutes, stirring occasionally to keep from burning.3. Remove from heat and blend or process until smooth. Press through a fine strainer into a clean saucepan, pressing on the solids hard to push as much through as possible.4. Cook over medium heat for another 15 minutes until thick, stirring to keep it from sticking. Cool before serving. Variation: You can add any of the following spices for a different flavor: 2 teaspoons curry powder, 1 tablespoon minced ginger, a half head of roasted garlic, or 1 tablespoon harissa.

Image (optional):

Crops:
tomato [1]
Recipe Type:
sauces [2]
Ingredients:

- 3 tablespoons vegetable oil
- 1 onion, thinly sliced
- 4 cloves garlic, sliced
- 1/4 teaspoon cloves
- 1/4 teaspoon allspice
- 1/2 teaspoon chile flakes
- 1/2 teaspoon ancho chile powder
- 1 teaspoon mustard seeds
- 4 cups tomatoes, peeled, seeded and cut into chunks or two 14.5-ounce cans chopped tomatoes
- 1/4 cup brown sugar
- 1/2 cup distilled vinegar

- 1 tablespoon kosher salt

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