

Tomato Ketchup

Yield: about 6 to 7 pints

24 pounds ripe tomatoes
3/4 teaspoon ground red pepper (cayenne)
4 teaspoons whole cloves
1-1/2 teaspoons whole allspice
1-1/2 cups sugar
3 cups chopped onions
3 cups cider vinegar (5 percent)
3 sticks cinnamon, crushed
3 tablespoons celery seeds
1/4 cup salt

1. Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water. Slip off skins and remove cores.
2. Quarter tomatoes into 4-gallon stock pot. Add onions and red pepper. Bring to boil and simmer 20 minutes, uncovered. Cover, turn off heat and let stand for 20 minutes.
3. Combine spices in a spice bag and add to vinegar in a 2-quart saucepan. Bring to boil.
4. Remove spice bag and combine vinegar and tomato mixture. Boil about 30 minutes.
5. Put boiled mixture through a food mill or sieve. Return to pot. Add sugar and salt, boil gently, and stir frequently until volume is reduced by one-half or until mixture rounds up on spoon without separation.
6. Fill hot pint jars, leaving 1/8-inch headspace. Remove air bubbles and adjust headspace if needed.
7. Wipe jar rims with a dampened paper towel. Adjust lids and process pint jars in a boiling water or atmospheric steam canner for 15 minutes at 0-1,000 feet, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017