

NYBG

TOTALLY TOMATOES RECIPES

KETCHUP

Annie Novak, The Edible Academy

Ingredients

- 8 tomatoes, Roma-type, ripe
- 1 small yellow onion, diced
- 1 clove garlic, smashed
- 1 cup of honey
- 1 tablespoon apple cider vinegar
- 4 teaspoons kosher salt
- 1 cup golden tamarind concentrate or paste (not dark brown)
- 1/2 teaspoon whole cloves
- 1/2 teaspoon allspice
- 1 cinnamon stick, broken into pieces



Instructions

Bring a pot of water to a boil, and set up a bowl with ice water. Cut a shallow X in the bottom of each tomato, place them in the boiling water for 45 seconds, and transfer to the ice water. As soon as you can handle them, pull off the skins. Core and halve the tomatoes. Scoop out the seeds over a strainer and press them to extract the juice, then discard the seeds.

Put the tomatoes, their juice, the onion, and garlic in a blender and blend until smooth. Transfer to a large pot and add the honey, vinegar, and salt. Add the tamarind concentrate, passing it through a strainer to remove any stray bits of shell. Tie the cloves, allspice, and cinnamon in a piece of cheesecloth and add them to the pot. Bring to a boil, then decrease the heat and simmer, uncovered, until the ketchup evenly coats the back of a spoon.

Let the ketchup cool to room temperature. Remove the cheesecloth bundle and pour into an airtight container and refrigerate for up to 2 months.

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