Catsup (Ketchup)

Makes: 2 pints (4 cups)

Ingredients

- 2 ½ quarts sliced tomatoes (15 to 17 medium-sized)
- ¾ cup chopped onion
- 3-inch piece stick cinnamon
- 1 teaspoon whole cloves
- 1 large garlic clove, chopped
- 1 cup vinegar
- ½ cup sugar
- 1 ¼ teaspoons salt
- 1 teaspoon paprika
- dash cayenne pepper

Directions

1. Simmer together tomatoes and onion for 20-30 minutes; press through a sieve.
2. Put the cinnamon, cloves, and garlic loosely in a clean, thin, white cloth; tie top tightly; add to vinegar and simmer 30 minutes. Remove spice bag.
3. Boil tomato mixture rapidly until you have but one-half the original amount. Stir frequently to prevent sticking.
4. Add spiced vinegar, sugar, salt, paprika, and cayenne pepper to tomato mixture.
5. Boil rapidly, stirring constantly, about 10 minutes or until slightly thickened.
6. Pour into hot, sterile jars, fill jars to top, and seal. Makes about 2 pints.

Note: If a sieve is not available, use a blender instead.

Recipe from: *Tomatoes on Your Table,* 1944, adapted by the USDA Food and Nutrition Administration.

###

USDA is an equal opportunity provider, employer, and lender.