

TOMATO KETCHUP



Rosie's Preserving School

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Equipment List

Large pan or jam pan

Wooden spoon

Sharp knife

Scales

Measuring jug

Jar funnel

Tablespoon

Teaspoon

Food blender

Sieve

Jars:- you will need 6-8 250ml bottles

Don't forget lids to fit your jars and some labels

Don't stress about getting the equipment right or if you don't have certain bits of kit - there is always a way round it! The workshops will be relaxed and there is almost nothing you could come up with that hasn't been solved before - the aim is to enjoy it!

Rosie



Ingredients

Onions, peeled and chopped	2
Fresh red chilli, sliced	1
Olive Oil	
Tomatoes, chopped	1kg/36oz
Celery stick, trimmed and chopped	2
Fennel bulb, if liked	1
Garlic cloves, chopped	4
Ginger, fresh root, finger sized	2
Sugar, soft brown	140g/5oz
Coriander seeds	2 tablespoons
Vinegar, red wine	400ml/12flox
Cloves	4
Fresh basil	half bunch
Sea salt	2 teaspoons
Black pepper, freshly ground	2 teaspoons

Method

Wash and rinse the bottles and place in a warm oven to dry and sterilise

Prepare all of the ingredients as described - there is no need for precise chopping as everything will be going through the blender. Pick the leaves from the basil, and set aside.

Place all of the prepared ingredients except the sugar and tomatoes into a large pan with half of the vinegar, a big splash of oil and cook gently until soft, around 10-15 minutes

Add the sugar and tomatoes, adding the remaining vinegar if needed. Cook on until thick. Add the basil leaves at the end

Put through a blender or processor. Reheat very gently until thoroughly hot and then bottle, using a funnel, sealing immediately. (Fill bottles right to the top)

Will keep for at least a year stored away from strong sunlight and keep cool if possible. There is no need to refrigerate

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<https://recipes.rosiemakesjam.com>