

Kerr Tomato Ketchup

12-½ lbs ripe tomatoes	1 tbsp cloves
2 medium onions	3 cloves garlic, finely chopped
¼ tsp cayenne	1 tbsp smoked paprika
2 cups cider vinegar	1 cup sugar
1-½ tbsp broken stick cinnamon	2-½ tsp salt

Wash and slice the tomatoes. Boil about 15 minutes until soft. Meanwhile, slice the onions, barely cover with water, and cook to tender. Run the onions and tomatoes through a sieve and mix. Add the cayenne. Boil rapidly until reduced to ½ volume.

Put the cinnamon, cloves, and garlic in a spice bag and simmer with the vinegar in an enamel or glass pan about 30 minutes (to about 1-¼ cups). Bring to a boil, cover, and remove from heat until the tomatoes are ready.

Mix the vinegar, paprika, sugar, and salt and boil rapidly until desired consistency, about ten minutes. Pour into sterilized jars and seal at once.

Adapted from *Kerr Home Canning Book* (1969).