

KETCHUP

Makes 5 Pints

- 🍅 6 lbs fresh tomatoes* (about 18 medium) or 6 cans (14.5 oz each) petite diced regular or low sodium tomatoes, undrained
- 🍅 1 can (6 oz) tomato paste
- 🍅 1 cup Mrs. Wages® White Distilled Vinegar (5% acidity)
- 🍅 1½ cups sugar
- 🍅 1 pouch Mrs. Wages® Ketchup Mix

WASH fresh tomatoes. Scald 3 minutes in boiling water. Dip into cold water. Cut out cores, remove skins and seeds. This should yield about 10 cups of tomatoes. Crush tomatoes, with a potato masher, one layer at a time in large non-reactive saucepan. Do not use aluminum. If using canned tomatoes, do not drain liquid. Bring crushed tomatoes to a boil. Stir frequently. Reduce heat and simmer for 25 minutes.

COMBINE tomato paste and Mrs. Wages® White Distilled Vinegar; add to prepared tomatoes in the large non-reactive saucepan. Do not use aluminum. Bring mixture to a boil. Stir frequently. Slowly add sugar and Mrs. Wages® Ketchup Mix until evenly dispersed. Reduce heat and simmer 5 minutes. Ketchup is ready!

Serve. Pour into containers and let cool. Cover and refrigerate at least 30 minutes before serving. Store covered in refrigerator up to 1 week.

Freeze. Pour into freeze-safe containers and let cool. Store covered in freezer up to 1 year. Store thawed product in refrigerator up to 1 week.

Can. Prepare home canning jars and lids according to manufacturer's instructions for sterilized jars. Pour hot sauce into clean hot pint canning jars, leaving 1 / 8-inch headspace. Remove air bubbles, wipe rim and cap each jar as it is filled. Process jars for 40 minutes** in boiling water bath canner. Turn off heat, carefully remove canner lid, and let jars stand for 5 minutes in canner. Remove jars. Let jars sit undisturbed to cool at room temperature for 12 to 24 hours. Test jars for airtight seals according to manufacturer's directions. If jars do not completely seal, refrigerate and consume within 1 week. Use shelf-stable product within 1 year.

* Cook's note: if smoother ketchup is desired, use 5 pints good quality, no-salt added, canned tomato juice in place of fresh or canned tomatoes. Omit step for simmering 25 minutes.

** Processing time listed is for altitudes less than 1000 feet. At altitudes of 1000 feet or more, increase processing time 1 minute for each 1000 feet of altitude.