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Sara's Homemade Tomato Ketchup

Sara makes homemade ketchup to go with our hot Italian sausages at Farmers Market every Saturday. Real ketchup is a different grade to anything from a supermarket and a great thing to teach the kids that good food begins at home!

3kg tinned tomatoes
150ml white wine vinegar
10 cloves
4 cardamom pods
1/2 teaspoon white pepper
1/2 teaspoon ground mace
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
2 teaspoons Squisito smoked paprika
75g white sugar
2 teaspoons Squisito smoked sea salt
4 cloves of Squisito smoked garlic

put all ingredients into a large saucepan and bring to the boil. Reduce the heat and simmer until the ketchup has reduced in volume by a third. This will take about 2 hours. Pass the mixture through a food mill. Store in sterilised bottles. Can vary by adding chipotle or balsamic glaze.

Buy ingredients @ www.squisito-deli.co.uk