

## MY TOMATO KETCHUP RECIPE - (My B.T.K. SAUCE at its best)

A bit spicy, and very, very tasty.

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**Note that in this Recipe I did not try to imitate Ketchup, but to improve on it. The real Ketchup taste too much like Vinegar and is too watery. To succeed with this recipe you must use precise measurement, so measuring cups and spoons are essentials to succeed.**

**This recipe will yield 3/4 Liter of the Best Ketchup ever made, or the equivalent of about 3 cups.**

**Preparation Time; 10 Minutes**

**Cooking Time; 25 Minutes**

### Step # 1 - DRY SPICE MIXTURE preparation.

- Prepare in advance all the spices below to be ready to add them to the sauce when instructed to do so in step #2. Put all the spices in a dry small container and put aside.

- 1/4 Tea Spoon of **Onion Salt.** (Not Onion Powder)
- 2 1/2 Tea Spoon of **Sea Salt.**
- 1/4 Tea Spoon of ground **Cayenne Pepper.**
- 1/4 Tea Spoon of ground **White Pepper.**
- 1/4 Tea Spoon of **Curry Powder,** (medium strength)
- 1 Small Pinch of ground **Nutmeg.**
- 2 Tea Spoon of **Cream of Tartar** (powder)



### Step # 2 - VINEGAR and SUGAR mixture.

- Use a 4 pint cooking pot or bigger. to prevent splash over.

- 1 1/2 Cup of White Vinegar.
- 1/3 Cup of Pure Apple Juice.
- 1/2 Cup of White sugar.
- 3 Table Spoon of Brown Sugar.
- 1/2 of an 85 grams Bag of Dried Tomatoes. (See Photo)

Cut the Dried Tomatoes into smaller pieces for better results.

- Boil all the above for only **4 minutes at high heat** while briskly whipping with a whisk and then **STRAIN** out the dried Tomatoes and then **add the Dry Spice Mix you did in Step # 1,** and boil for **about 20 seconds** and then **bring the heat down to medium** and go to step # 3



### Step # 3 - TOMATO SAUCE

- Add the ingredients below and stir slowly with a whisk till you obtain a gentle boil again.

- 1 Can of Hunt's Tomato Sauce, (regular) 680 ml.
- 1 Can of Hunt's Tomato Paste, (regular) 156 ml.



After obtaining a gentle boil again bring the heat down to **Medium-Low** or just enough heat to keep the mix to a gentle boil. Count the remaining cooking time right after obtaining a gentle boil. Then **let boil gently for 15 minutes, with no cover on,** and mix slowly with a whisk at 2 to 3 minutes intervals.

Then remove the pot from the stove and put it on a cold surface. **Let cool down for 10 minutes** while stirring at times to help to cool it down faster. Then the ketchup is ready to be poured in an empty Ketchup bottle or into small containers and close the containers as soon as they are full and put in the fridge immediately.

**This Ketchup recipe was created to taste better when served cold and the next day,** because the spices taste will diminish a bit in intensity after one day in the fridge. **So it is only the next day that it is ready and will have its real taste.** Don't forget that there is no preservative in it, so it is better to keep just enough in the fridge that you know that you will use up within a week or two. The rest put in the freezer in small containers and take them out the day before you want more Ketchup. The Ketchup will be a bit liquid when hot but will become thicker as it will cool down and gain its preferred thick consistency. There is no need of thickening agent in this recipe since that the Tomato Paste acts as a thickening agent.

**BON APPÉTIT**