



Ketchup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Kg of Tomato sauce
- 800gr of Onion
- 200gr of Vinegar
- 5 teaspoons of Potato flour

species

- 4 Cloves
- 1 Laurel leaf
- 1 big Garlic
- 2 teaspoons of Salt
- 450g of brown Sugar
- 1/2 teaspoon of Nutmeg
- 4 teaspoons of Ginger spice
- 2 teaspoons of Sweet paprika
- 1 teaspoons of Hot paprika
- 2 teaspoons of Cinnamon
- 1 handful of chive

Only for the Hot Version

- add 4 Chilli peppers
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Instructions

Slice onion, garlic and the chives than put it with the tomato sauce in a large pot and cook for about an hour on moderate heat.

After than sieve the sauce with the onion, add vinegar and sugar and cook for more 20' with vinegar and sugar.

Grind cloves and grate the nutmeg.

Add all species and cook for more 10'.

Remove the laurel leaf and cool, finally add the potato flour and cook for more 10'.

Let cool, and put in the fridge, ready to dish.