

= Mushroom ketchup =

Mushroom ketchup is a style of ketchup ( also spelled " catsup " ) that is prepared with mushrooms as its primary ingredient . Originally , ketchup in the United Kingdom was prepared with mushrooms as a primary ingredient , instead of tomato , the main ingredient in contemporary preparations . Historical preparations involved packing whole mushrooms into containers with salt . It is used as a condiment and may be used as an ingredient in the preparation of other sauces and other condiments . Several brands of mushroom ketchup were produced and marketed in the United Kingdom , some of which were exported to the United States , and Geo Watkins Mushroom Ketchup continues to exist in contemporary times as a commercially mass @-@ produced product .

= = History = =

In the United Kingdom , ketchup was historically made with mushrooms as a primary ingredient . The result was sometimes referred to as " mushroom ketchup " . In contemporary times , ketchup 's primary ingredient is typically tomato . Mushroom ketchup appears to have originated in Great Britain . In the United States , mushroom ketchup dates back to at least 1770 in English @-@ speaking colonies in North America . A manuscript cookbook from Charleston , South Carolina that was written in 1770 by Harriott Pinckney Horry documented a mushroom ketchup that used two egg whites to clarify the mixture . This manuscript also contained a recipe for walnut ketchup . Richard Briggs 's The English Art of Cookery , first published in 1788 , has recipes for both mushroom ketchup and walnut ketchup .

= = Ingredients and preparation = = =

The preparation of mushroom ketchup involved packing whole mushrooms into containers with salt , allowing time for the liquid from the mushrooms to fill the container , and then cooking them to a boiling point in an oven . They were finished with spices such as mace , nutmeg and black pepper , and then the liquid was separated from solid matter by straining it . Several species of edible mushrooms were used in its preparation . Some versions used vinegar as an ingredient . The final product had a dark color that was derived from the mushroom spores that transferred from the mushrooms to the solution . The version in The English Art of Cookery calls for dried mushrooms to be used for the ketchup 's preparation . This version also uses red wine in the ketchup 's preparation , and uses a cooking reduction , in which one @-@ third of the product is reduced , after which the final product is bottled .

The book British Edible Fungi , published in 1891 , states that for optimal results , " mixed fungi should not be used , beyond certain limits ... " Per this source , some species of mushrooms may be mixed together in mushroom ketchup 's preparation , but certain species should not be mixed together , and some should not be mixed with others at all . This book also includes a preparation for " double ketchup " that involves reducing mushroom ketchup to half its original state , which doubles its strength through the evaporation of water .

In some instances in the late 19th century in the United States , ketchup sold in towns and labeled as " mushroom ketchup " did not actually contain mushrooms . These products have been described as " easy to detect " , and as distinguishable by the use of a microscope .

= = Use in foods = = =

In the 19th century , some sauces were prepared using mushroom ketchup , such as " quin sauce " . Quin sauce may be prepared by adding mushroom ketchup or walnut ketchup , and anchovies to a prepared essence d 'assortiment sauce , the latter of which is prepared using white wine , vinegar , lemon juice , dried mushrooms , garlic , shallot , cloves , bay leaves mace , nutmeg , salt and pepper .

= = = = Use in other condiments = = = =

An 1857 recipe for " camp ketchup " used mushroom ketchup as an ingredient , in addition to beer , white wine , anchovy , shallot , ginger , mace , nutmeg and black pepper . The recipe combined these ingredients and then called for allowing the mixture to sit for fourteen days , after which it was bottled . Additional 1857 recipes for camp ketchup used ingredients such as mushroom ketchup , vinegar , walnut ketchup , anchovy , soy , garlic , cayenne pods and salt .

= = Varieties = =

= = = Commercial varieties = = =

Several commercial mushroom ketchups were produced in the United Kingdom ; some of the brands included Crosse and Blackswell 's Mushroom Catsup , Morton 's Mushroom Ketchup and Geo Watkins Mushroom Ketchup . Some of these companies exported their product to the United States , which created competition with ketchup products manufactured in the U.S. by the H. J. Heinz Company .

Geo Watkins Mushroom Ketchup continues to be produced today . It is a commercial , mass @-@ produced product that is marketed and purveyed to consumers , and remains available in the United Kingdom . The company was founded in 1830 . It is prepared in a liquid form and has a dark brown coloration . Contemporary preparation of Geo Watkins Mushroom Ketchup uses mushroom powder as a primary ingredient .