

## Smoky Tomato Ketchup

**Yield: 5-6 pints**

Spice sachet: Tie together in cheese cloth sashet

24 whole cloves, 6 bay leaves, 6 cinnamon sticks, 2 tsp celery seeds, 2 tsp whole allspice, 2 tsp chili flake, 1 Tbsp whole mustard seed.

10# roma tomatoes, peeled, seeded, diced  
2# smoked tomatoes, see recipe below  
6 yellow onions, peeled, seeded, diced  
6 garlic cloves, peeled and smashed  
3-6 whole chili peppers, cherry bomb preferred  
3 Tbsp kosher salt or pickling salt  
3 cups apple cider vinegar  
2 cups brown sugar  
1 Tbsp worchestershire sauce  
2 oz tomato paste

Method:

Mix all ingredients together including the sachet bag. Bring to a boil. Stir. Cook until thickened. Round up on a spoon. Puree or run through a food processor. Put into sterilized jars, leave ¼ inch head space, process for 15 minutes in boiling water bath.

Smoked tomatoes: Peel and seed whole tomatoes. Smoke on charcoal grill or in smoker.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*