

Homemade Ketchup Canning Recipe

by Laurie Neverman 2018

Homemade ketchup seems somehow mysterious, but once you find a good recipe, it's not complicated. This recipe is a slow cooked, with uses fresh tomatoes, garlic and onions, and is suitable for canning or freezing for long term storage. The key ingredient to this homemade ketchup recipe is patience. To get a nice, thick ketchup from fresh tomatoes without adding any thickeners, you need to cook it down slowly. Early on, you can keep the heat a little higher and stir frequently, but as the sauce gets thicker, you need to keep the heat lower, as it will be more prone to scorching and bubbling all over the place. Paste tomatoes will cut cooking time and you can use less of them. Or you can use up all the juicy tomatoes not used in other recipes. Put a pot on the back of the stove and keep measuring tomatoes into it over a day or two, slowly cooking them down while working on other projects in the kitchen. Or use a slow cooker or an Instant Pot. This homemade ketchup recipe tastes similar to a popular national brand—with no big range of added spices—but like most home processed products, the flavor is richer and deeper. You can really taste the fresh tomatoes, onions and garlic. Because there is added vinegar, this ketchup is safe to can in a water bath canner.

Prep Time: 20 minutes
Cook Time: 12 hours
Total Time: 12 hours 20 minutes
Yield: 9 cups (approx)

Ingredients

Tomatoes —about 25 lbs paste tomatoes or —about 30 lbs mixed tomatoes
1 cup onions, finely chopped
1 teaspoon salt (optional)
1 clove of garlic, minced
1 cup cane sugar (white or brown)

1 cup apple cider vinegar
1 teaspoon black pepper
½ teaspoon cayenne pepper

Directions

Core and quarter tomatoes and place them in a heavy bottom pot (or pots) or slow cooker on low to medium heat, stirring frequently.

Cook until soft and run through a food strainer, food mill or chinois to remove seeds and skins. Or cook down until volume is roughly half of original volume and then run through food strainer, food mill or chinois. I usually make this while working on other things, so I do the straining when time allows.

Continue cooking tomato puree until volume is roughly ¼ of original volume. Add remaining ingredients, cook until onion and garlic are soft. Puree with hand blender or food strainer, or leave lumpy — your choice.



OLD-FASHIONED KETCHUP
48 medium tomatoes (8 lbs.), peeled
2 ripe red peppers, chopped
2 sweet green peppers, chopped
4 onions, chopped
3 c. white vinegar
3 c. sugar
3 T. salt
1½ tsp. cloves
1½ tsp. cinnamon
1½ tsp. allspice
3 tsp. ground dry mustard
½ tsp. hot red peppers

Boil tomatoes, peppers and onions until tender. Run through sieve or strainer. Add remaining ingredients. Boil until thick and pour into jars.

Cook on low until desired consistency is reached. While the homemade ketchup recipe is cooking down, prepare your canner, jars and lids. The water bath canner should be filled enough to cover your jars with two inches of water. Jars should be sterilized and kept hot. I run mine through the dishwasher. Some people heat them in their canning water or in a warm oven.

Ladle ketchup into prepared jars, leaving ¼ inch headspace. Wipe jar rims and threads. Cover with two piece lids. Screw bands until finger tight. (Air exits from above the food during processing to leave a vacuum behind, and the vacuum creates the final seal, not you. Just FYI to those who are new to this.)

Process for 15 minutes in a water bath canner. Turn off heat, remove canner lid, let sit five minutes.

Remove from canner and place on kitchen towel on counter top. After jars are cool, check seals. Refrigerate any jars that did not seal and use them first. Makes around 9 cups for me when I cook it to the thickness we like.

(2 cups = 1 pint jar)

Homemade Ketchup Recipes Made from Tomato Paste

In-A-Pinch Homemade Ketchup

1 6-oz.can homemade tomato paste
2 tbs cider vinegar
3 tbs sweetener (raw honey, maple syrup)
1 tsp sea salt (≈ to taste)
1 tsp garlic powder (≈ to taste)
 or 1 clove put through a garlic press (fine)
1 tsp onion powder
¼ tsp allspice
1 tsp black strap molasses
Several dashes cayenne
 or chili powder (optional ≈ to taste)

Mix all the ingredients into a thick paste.
Add ½ – ¾ cup water depending on your taste
and desired thickness & blend by hand.



(6 oz = .375 pints)
(16 oz = 1 pint)

Easy Homemade Ketchup

Recipe #1 **Ingredients**

7 oz (approx ¾ cup) tomato paste
2 tablespoons apple cider vinegar
3 tablespoons sweetener of choice, or to taste
1 tablespoon molasses
1½ teaspoons salt
1½ teaspoons granulated garlic
 (if using powder, use ¾ tsp)
1½ teaspoons granulated onion
 (if using powder, use ¾ tsp)
⅜ teaspoon allspice
⅛ teaspoon cayenne pepper
⅔ cup water

Instructions

1. Place all ingredients in a bowl.
2. Stir to blend completely.
3. Store in the refrigerator.
4. Makes approximately 1½ cups

Recipe #2 **Ingredients**

12 ounces organic unsalted tomato paste
2 Tbs apple cider vinegar
¼ cup honey
½ tsp salt
¼ tsp mustard powder
¼ tsp cinnamon
⅛ tsp cloves
⅛ tsp allspice
⅛ tsp cayenne
⅛ cup whey (or water)
5 Tbs water

Instructions

In a medium sized bowl, whisk together all ingredients. Pour sauce into a storage container (such as a pint mason jar). Cover and leave at room temperature for two days. Move to the refrigerator for longer storage.