

Tomato Ketchup Recipe

(Makes one bottle)

Ingredients

- 300ml Passata
- 1 tbsp tomato puree
- 45ml apple cider vinegar
- 1 tbsp honey/1 tsp agave nectar
- ½ tsp celery salt
- ¼ tsp smoked paprika

Equipment

- Medium Sized Saucepan
- Wooden Spoon
- Funnel
- Bottle

Method

1. Place all the ingredients into a medium sized sauce pan on a medium heat
2. Keep on the medium heat for 35-40 minutes, do not let the ketchup stick to the pan, but you need the heat to enable it to thicken
3. It will start to bubble, don't turn it down too much but gently stir and keep an eye on it as it thickens – it does take a while but worth the wait!
4. When it has cooled, decant into a bottle for storage

