

Tasty Tomato Catsup

This recipe is based on the one in *Joy of Cooking*.

18 lbs of tomatoes

5 large onions

3 long hot peppers

2 cups cider or wine vinegar

3/4 cup brown sugar

spices:

1.5 Tblsps each:

- allspice
- cloves
- mace
- celery seed
- black peppercorns

3 inches of cinnamon stick

3/4 tsp mustard powder

1 clove of garlic, cut in half

2 bay leaves

1. Wash the tomatoes. Cut them into pieces, being sure to remove any scars and/or bruises.
2. Skin and cut onions into large chunks.
3. Wash and cut the hot peppers in half lengthwise. Remove the seeds and membranes.
4. Simmer until everything is soft and the onions are mushy.
5. Put it through a food mill.
6. Put all the spices in a cheese cloth "bag".
7. Put the tomatoes, etc. back on the heat with the spices in the bag and the brown sugar.
8. Bring it to a boil and boil until reduced by half.
9. Add the vinegar and simmer for 10 minutes.

If you want to use a food processor instead of a food mill, peel the tomatoes before simmering. The food mill removes the tomato peels, the hard bit of onion that holds the layers together, and the skin on the hot pepper.