Pomì
O Così. O Pomì.

Homemade Ketchup



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Celery seed: 1/4 tsp
- Garlic powder: 1/8 tsp
- Ground cloves: 1/4 tsp
- Light corn syrup: 1/2 cup
- Onion powder: 1/4 tsp
- Salt: 1 tsp
- Sugar: 1 tbsp
- Water: 1/4 cup
- White vinegar: 1/2 cup

Preparation

Ever wanted to make your very own ketchup? If you're up for some simmering cooking action, adding Pomì Crushed Tomatoes with Garlic and some spices then simmering until thick and shiny, then you're up for making your very own version of homemade ketchup.

Instructions:

1. Combine all of the ingredients in a medium saucepan over medium heat. Whisk until smooth.
2. When mixture comes to a boil, reduce heat and simmer for 20 minutes, stirring often.
3. Remove pan from heat and cover until cool. Use an immersion blender or food processor to blend until smooth.
4. Chill and store in a covered container in the refrigerator.

For this recipe we used:

None 1 Box

