



Selecting, Preparing, and Canning: Blender Ketchup¹

United States Department of Agriculture, Extension Service²

BLENDER KETCHUP

Use an electric blender and eliminate the need for pressing or sieving.

- 24 lbs ripe tomatoes
- 2 lbs onions
- 1 lb sweet red peppers
- 1 lb sweet green peppers
- 9 cups vinegar (5 percent)
- 9 cups sugar
- 1/4 cup canning or pickling salt
- 3 tbsp dry mustard
- 1-1/2 tbsp ground red pepper
- 1-1/2 tsp whole allspice
- 1-1/2 tsp whole cloves
- 3 sticks cinnamon

Yield: About 9 pints

Procedure: Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water, slip off skins, core, and quarter. Remove seeds from peppers and slice into strips. Peel and quarter onions. Blend tomatoes, peppers, and onions at high speed for 5 seconds in electric blender. Pour into a 3- to 4-gallon stock pot or large kettle and heat. Boil gently 60 minutes, stirring frequently. Add vinegar, sugar, salt, and a spice bag containing dry mustard, red pepper, and other spices. Continue boiling and stirring until volume is reduced one-half and ketchup rounds up on a spoon with no separation of liquid and solids. Remove spice bag and fill jars, leaving 1/8-inch headspace. Adjust lids and follow process times for regular ketchup according to the recommendations in Table 1.

Table 1. Recommended process time for Tomato Ketchup in a boiling-water canner.

Style of Pack	Jar Size	Process Time at Altitudes of		
		0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20	25

- This document is Fact Sheet FCS 8196, a series of the Department of Family, Youth and Community Sciences, Florida Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida. Publication date: June 1998. First published: February 1993. Revised: October 1994. Reviewed: June 1998. This document was extracted from the Complete Guide to Home Canning, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products.
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