



## Selecting, Preparing, and Canning: Country Western Ketchup<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

### COUNTRY WESTERN KETCHUP

**Yield:** 6 to 7 pints

- 24 lbs ripe tomatoes
- 5 chile peppers, sliced and seeded
- 1/4 cup salt
- 2-2/3 cups vinegar (5 percent)
- 1-1/4 cups sugar
- 1/2 tsp ground red pepper (cayenne)
- 4 tsp paprika
- 4 tsp whole allspice
- 4 tsp dry mustard
- 1 tbsp whole peppercorns
- 1 tsp mustard seeds
- 1 tbsp bay leaves

**Procedure:** Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water. Slip off skins and remove cores. Quarter tomatoes into 4-gallon stock pot or a large kettle. Add onions and red pepper. Bring to boil and simmer 20 minutes, uncovered. Combine spices in a spice bag and add to vinegar in a 2-quart saucepan. Bring to boil. Turn off heat and let stand until tomato mixture has been cooked 20 minutes. Then, remove spice bag and combine vinegar and tomato mixture. Boil about 30 minutes. Put boiled mixture through a food mill or sieve. Return to pot. Add sugar and salt, boil gently, and stir frequently until volume is reduced by one-half or until mixture rounds up on spoon without separation. Fill pint jars, leaving 1/8-inch headspace. Adjust lids and process according to the recommendations in Table 1.

**Table 1.** Recommended process time for Country Western 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

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