

# Orange Tomato Ketchup

## Also Known As

<b>Course</b>	<b>Yield</b>	<b>Type of Food</b>	<b>Main Ingredient</b>
Condiment	3 cups	Condiment	

### Comments

You don't have to always buy your ketchup. Sometimes it is great fun and very tasty to make your own.

### Prep Time

### Cooking Time

### Ethnic Origin

1/8=.125 1/4=.25 1/3=.33 3/8=.375 1/2=.5 5/8=.625 2/3=.66 3/4=.75 7/8=.875

Pre-Heat?  Yes Temperature Grease Pan?  Yes

Measure	Ingredient	Measure	Ingredient
2 Tbs.	olive oil	1 can	28 oz. whole plum tomatoes, with juice, chunked
.75 cup	onion, finely chopped		
1.5 tsp.	garlic, minced		
1 Tbs.	ginger, minced		
.5 cup	red wine vinegar		
.5 cup	apple cider vinegar		
1 cup	dark brown sugar		
.75 cup	orange juice		
2 tsp.	orange zest		
1 tsp.	kosher or sea salt		
.5 tsp.	ground mustard		
.25 tsp.	ground mace		

### Instructions

Set a 2-quart saucepan over medium heat and add the olive oil.

Once the oil is hot, add the onions, garlic and ginger to the pan and cook until softened, about 4 to 5 minutes.

Pour the red wine and apple cider vinegar into the pan along with the brown sugar, orange juice, orange zest, salt, mustard and mace.

Bring to a boil and add the tomatoes and tomato juice to the pan.

Continue to cook until the liquid has reduced by half, about 20 to 25 minutes.

Remove from the heat, place in a food processor and puree until very smooth.

Remove the ketchup from the food processor and store in a clean, nonreactive container.

Store refrigerated for up to 3 weeks.