

# Homemade ketchup, tomatoes and fall fruits

## Recette pour 4

### Description

The best of the best fall fruits ketchup!

### L'idée déco

On the flavor side, what is going to make a difference here is the spices mix, the quality and the ripeness of the fruits & vegetables.

### Ingrédients

Ketchup

- 12 Unit(s) Tomato
- 3 Unit(s) Cortland apple
- 2 Unit(s) Peach
- 2 Unit(s) Pear
- 1 Unit(s) Onion
- 1 Unit(s) Coarse salt
- 2 Sprig(s) Celery
- 3 Tbsp Pickling spices
- 300 Ml White vinegar
- 225 Gr Sugar
- 1 Unit(s) Coarse salt

### Préparations

Temps de préparation **90.00 mins**

Mise-en-place

Peel off the apples and the pears. Strip the tomatoes and slice them all in small cubes. With a cheesecloth, make a baluchon out of all the spices.

Cooking

Take all the ingredients but the sugar in a medium pan and bring everything to boil. Let the mixture cook for an hour and then add the sugar and the spices in the cloth. Make sure to stir continuously to get a very soft and smooth texture.

Preservation

Same goes for every marinated vegetables or mixture, you need steady pots with a great seal that have been sterilized.

**Bon appétit!**