

HAWKSMOOR INSPIRED SPICY KETCHUP (OR KETSUPS OR CATSUP)

INGREDIENTS

1 pound cherry tomatoes, halved
1 small can tomato paste
1 small can canned pears
1 tablespoon olive oil
1/2 onion, diced
1 clove garlic, minced
1/2 cup sugar
1 tablespoon sea salt
1/3 cup malt vinegar
1 teaspoon worcester sauce
1 tablespoon chili sauce, such as Sriracha
3 peppercorns
1 clove
1 star anise

DIRECTIONS

In a small piece of cheesecloth, bundle peppercorns, clove, allspice and star anise. Tie with butcher twine and set aside.

In a medium saucepan over medium heat, heat olive oil until shimmering. Add onions and sauté until lightly golden, 4-5 minutes. Add garlic and sauté until fragrant, about 30 seconds. Add cherry tomatoes, tomato paste, canned pears sugar, vinegar and sea salt. Bring to a simmer and then toss in spice bundle. Turn down the heat so the liquid stays on a gentle simmer for 1 hour.

Remove from the heat, remove the spice bundle, then pass through a food mill and finally a fine sieve. Add in worcester and chili sauces.

To bottle, make sure that the jars are meticulously clean. Fill with hot ketchup and seal. Once sealed, the jars can be cooled and refrigerated for up to one month.