

## TOMATO KETCHUP.

1 kg Tomatoes	1 medium Onion
1 large Cooking Apple	200ml Vinegar
2 cloves	4 Peppercorns
1 small piece of Cinnamon	a pinch of Paprika
60 – 90 g Sugar	Salt.

1. Peel the tomatoes, onion and apple. Roughly chop and cook gently until soft.
2. In another pan boil the vinegar, cloves, peppercorns and cinnamon Slowly for 10 minutes. Strain.
3. Pass the tomatoes etc as finely or coarsely as you like and return to the heat, add the strained vinegar and sugar and paprika. Cook gently until it has the consistency of thick cream.
4. Pour into clean bottles or jars and sterilise.