

Ketchup

Ingredients:

- 1 can (28 ounces) whole peeled tomatoes
- 1/2 cup white vinegar
- 1/2 cup brown sugar
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon salt

Instructions:

- In a blender, puree the whole peeled tomatoes until smooth.
- In a medium saucepan, combine the tomato puree, white vinegar, brown sugar, onion powder, garlic powder, and salt.
- Bring the mixture to a simmer over medium heat.
- Reduce the heat to low and let the mixture simmer for 30-45 minutes, stirring occasionally, until it thickens.
- Let the ketchup cool to room temperature, then transfer it to a glass jar or bottle.
- Store in the refrigerator for up to a month.