



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Tilth's Heirloom Tomato Ketchup

Recipe adapted from Maria Hines

Makes about 1½ quarts

5 pounds assorted heirloom tomatoes  
1 cup white vinegar  
2 tablespoon kosher salt  
1 cheesecloth sachet containing 1 cinnamon stick, 5 cloves, 4 bay leaves and 10 black peppercorns  
2 tablespoons sugar  
2 teaspoons turmeric  
Splash of bourbon (optional)

1. Core the tomatoes, but leave the pulp and seeds intact. Place the tomatoes in a stockpot. Add water until the tomatoes are just covered. Add the vinegar, kosher salt, spice sachet and sugar. Stir to combine.
2. Bring the mixture to a boil, then turn down the heat to medium-low and simmer for about 1 hour. Stir in the turmeric, then remove the pot from the heat.
3. Strain the tomatoes and reserve the liquid. Remove the sachet. Puree the tomatoes in a food processor--in batches, if necessary--until smooth. If the consistency is too thick, add a little of the reserved liquid to thin it out.
4. Taste for seasoning, adding a little salt and/or sugar as necessary to balance the flavor. Stir in the bourbon, if using.
5. Place the ketchup in a large bowl and cover with cheesecloth. Set the bowl in a warm place (about 75° to 80°) for about 12 hours; letting the ketchup sit for this length of time helps develop the flavors. Transfer the ketchup to airtight containers and refrigerate for up to 1 month, or divide into smaller portions and freeze.