

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Rosemary Chile Ketchup

Similar to Recipe Found on "Dirty Kitchen Secrets" Website

College kids want zest these days; they also still enjoy French Fries and the like. Feed their needs with this homemade ketchup and they'll love you always...

10 lbs fresh, ripe tomatoes (yep, 10 pounds!)

2-3 Tbsp light olive oil

1 large yellow onion, minced

2 Tbsp minced garlic

3 Serrano or Thai chiles, deseeded, minced

8 sprigs rosemary

1/3 cup high-quality balsamic vinegar

1/4 cup sugar

1/3 cup pineapple juice

1 tsp ground coriander

salt and freshly ground white pepper

2/3 cup water

Cut the stem cores from tomatoes, then cut an X in the bottom of each. Drop tomatoes, a few at a time, into water that is at a rolling boil. Spoon the tomatoes out of the water after a minute or less, and quench in ice water. When tomatoes have cooled, peel them. Cut tomatoes open and spoon or rinse out seeds; chop and set aside.

Place olive oil in a deep, heavy-bottomed pot over medium-high heat. When oil is hot (but not smoking), sauté onion, garlic, chiles and rosemary stalks for 2 minutes. Add vinegar and reduce liquid for 4-5 minutes, or until it thickens a bit. Add tomatoes, sugar, juice, coriander, salt and pepper (to taste) to pot. Stir for a couple of minutes, then add water. Reduce heat to simmer and let cook for about 1 hour, partially covered, until thickened; stir occasionally. Remove from heat and let stand until cool enough to work with.

Remove rosemary sprigs from sauce; if you like, strip off a few leaves of rosemary and return them to the sauce. Process ketchup with a blender or food processor. Store using sterile canning equipment and techniques, or add to sterile jars and refrigerate. Ketchup should be good for 3 months under refrigeration.

Yield: About 3-4 quarts of zesty sauce

Preparation time: 25 minutes

Cooking time: 1 hour 15 minutes

