

A close-up photograph of a small, dark grey ceramic bowl with two handles, filled with a thick, vibrant red ketchup. The bowl sits on a light-colored wooden surface. In the background, a white paper-lined tray holds several golden-brown, thick-cut sweet potato fries, some of which are topped with black pepper. A red and white striped cloth is partially visible in the bottom right corner. The overall scene is brightly lit, emphasizing the textures and colors of the food.

ONTARIORED™ ARTISAN KETCHUP

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Prep time: 5 Minutes
Cook time: 15 Minutes
Servings: 3-4 People

INGREDIENTS:

2 OntarioRed™ Tomatoes-On-The-Vine
2 **tbsp.** sugar
2 **tbsp.** white balsamic
1 **tsp.** salt
1 **tsp.** smoked paprika
2 **tbsp.** water
1 **tsp.** worchester Sauce

DIRECTIONS:

Add your tomatoes and water into a pot over medium high heat. When tomatoes start to break down add the rest of the ingredients and continue boiling for another 5 minutes.

Remove from heat and add to blender puree until smooth. Pour mixture through a fine strainer to remove any seeds and skin, return to heat for 5 to 6 minutes until mixture reduces to your desired consistency. Pour into a heat safe container and allow cooling before serving.

CHEF'S TIP:

For great pairing, create some healthy sweet potato fries to dip in your ketchup.