

Tomato Ketchup

1 stick celery

1 small red onion

1 clove garlic

500g tomatoes

100ml vinegar

1 tbsp. caster sugar

Seasoning optional salt/pepper/fresh herbs



Method

1. Chop garlic/celery and onion and blend in a processor
2. Chop your tomatoes.
3. Place the garlic/celery and onion paste in a saucepan, cook for 5 minutes on a low heat, do not burn it!
4. Add the tomatoes, sugar, vinegar and any other seasoning to the saucepan., bring to the boil and then simmer.
5. Use the blender to create a smooth consistency. The mixture can also be sieved to remove seeds and skin.