

Selecting, Preparing, and Canning: Tomato Ketchup ¹

United States Department of Agriculture, Extension Service²

Tomato Ketchup

24 lbs ripe tomatoes

3 cups chopped onions

3/4 tsp ground red pepper (cayenne)

3 cups cider vinegar (5 percent)

4 tsp whole cloves

3 sticks cinnamon, crushed

1-1/2 tsp whole allspice

3 tbsp celery seeds

1-1/2 cups sugar

1/4 cup salt

Yield: 6 to 7 pints

Procedure: Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water. Slip off skins and remove cores. Quarter tomatoes into 4-gallon stock pot or a large kettle. Add onions and red pepper. Bring to boil and simmer 20

minutes, uncovered. Combine spices in a spice bag and add to vinegar in a 2-quart saucepan. Bring to boil. Turn off heat and let stand until tomato mixture has been cooked 20 minutes. Then, remove spice bag and combine vinegar and tomato mixture. Boil about 30 minutes. Put boiled mixture through a food mill or sieve. Return to pot. Add sugar and salt, boil gently, and stir frequently until volume is reduced by one-half or until mixture rounds up on spoon without separation. Fill pint jars, leaving 1/8-inch headspace. Adjust lids and process according to the recommendations in Table 1.

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 2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, Cooperative Extension Service, Institute of Food and Agricultural Sciences, University of Florida, Gainesville FL 32611.

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Table 1.

Table 1. Recommended process time for Tomato Ketchup in a boiling-water canner.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0-1,000 ft	1,001-6,000 ft	Above6,000 ft
Hot	Pints	15 min	20	25
*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.				