

## Selecting, Preparing, and Canning: Blender Ketchup<sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

### Blender Ketchup

3 sticks cinnamon

Use an electric blender and eliminate the need for pressing or sieving.

**Yield:** About 9 pints

24 lbs ripe tomatoes

2 lbs onions

1 lb sweet red peppers

1 lb sweet green peppers

9 cups vinegar (5 percent)

9 cups sugar

1/4 cup canning or pickling salt

3 tbsp dry mustard

1-1/2 tbsp ground red pepper

1-1/2 tsp whole allspice

1-1/2 tbsp whole cloves

**Procedure:** Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Then dip in cold water, slip off skins, core, and quarter. Remove seeds from peppers and slice into strips. Peel and quarter onions. Blend tomatoes, peppers, and onions at high speed for 5 seconds in electric blender. Pour into a 3- to 4-gallon stock pot or large kettle and heat. Boil gently 60 minutes, stirring frequently. Add vinegar, sugar, salt, and a spice bag containing dry mustard, red pepper, and other spices. Continue boiling and stirring until volume is reduced one-half and ketchup rounds up on a spoon with no separation of liquid and solids. Remove spice bag and fill jars, leaving 1/8-inch headspace. Adjust lids and follow process times for regular ketchup according to the recommendations in Table 1.

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**Table 1.**

<b>Table 1.</b> 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	Above 6,000 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.				