

## Ketchup

6 pounds tomatoes

1 tablespoon salt

2 garlic cloves

¼ cup maple syrup

½ cup chopped onion

1 cup apple cider vinegar

2 whole cloves

½ teaspoon each of mustard seeds, black peppercorns, allspice, celery seed and red pepper flakes

Chop tomatoes and add to a pot with salt, garlic, onions and maple syrup. Gently boil for 30 minutes. Cool until you can put through a food mill.

Return deseeded, deskinned tomatoes to the pot and simmer to thicken.

Meanwhile, in another pot, infuse spices into vinegar (20 minutes at simmer). Strain out spices, add vinegar to tomatoes.

Continue to reduce to thicken either on stove top, in a crockpot or in the oven.

Can if necessary.