

# Tomato Ketchup

By Melissa Clark | **YIELD** About 2 cups | **TIME** 40 minutes

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## INGREDIENTS

**4 pints ripe grape tomatoes, cut in half**

**2 cups red wine vinegar**

**$\frac{2}{3}$  cup dark brown sugar**

**4 teaspoons salt**

**2 teaspoons black pepper**

**$\frac{3}{4}$  teaspoon Worcestershire sauce**

## PREPARATION

### Step 1

In a wide skillet, simmer tomatoes, vinegar, sugar, salt and pepper until a thick jamlike mixture forms and liquid evaporates, 20 to 25 minutes. Purée until smooth. Strain through a fine-mesh sieve. (For a perfectly smooth texture, strain twice.) Stir in Worcestershire. Chill before serving.

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## PRIVATE NOTES

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