

Tomato Ketchup  
"Your Burger Will Thank You," By Melissa Clark  
*The New York Times/A Good Appetite*  
June 29, 2012  
And at NYT Cooking

*"The quality of your ingredients counts for a lot here. Don't bother making ketchup until you can get luscious, ripe tomatoes. Grape tomatoes work, but feel free to use plum tomatoes instead. You want a meaty tomato for this, so save delicate heirlooms for salads. Many ketchup recipes call for loads of spices, but this one is kept simple with just a little black pepper and Worcestershire sauce for complexity — a close approximation to that inimitable flavor of classic Heinz, without the high-fructose corn syrup."*

Total Time: 40 minutes

Yield: about 2 cups

### **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**

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.