

*From the Newlywed Kitchen:*

## DAMIE'S CATSUP



### *What you'll need:*

- 1 gallon sliced tomatoes (with skin on)
- 2 Tb. salt
- 2 Tb. red pepper
- 2 Tb. black pepper
- 1 tsp. mace
- 1 tsp. nutmeg
- 1 tsp. allspice

- 1 tsp. cinnamon
- 1 tsp. cloves

### *Add:*

- 3 large onions, sliced
- 1 box plus 1 cup brown sugar
- 1 quart apple cider vinegar
- 1 heaping tsp. ground mustard

### *Directions:*

Mix well. Then simmer for 4 hours over low heat. Stir often to prevent scorching. Pour through colander 3 times (if you're in a rush, there is no need to do this. Simply put tomatoes and onions in a food processor and whizz until mushy consistency! Then toss it all in the pot and simmer) at end of 4 hours. Re-cook over medium heat stirring constantly until as thick as desired. Normally, about 1 hour. Pour in scalded bottles and seal with caps (if you have a capper!) If not, use canning jars.