

# recipe. Homemade Tomato Ketchup

**SMOOTH**  
RECIPES

## Information

**Recipe from:** All Recipes co uk  
**Language:** English  
**Persons:** 16  
**Preparation time:** 4 hours 20 mins  
**Nutrition:** 56.2kcal  
**Tags:** Unkown

## Recipe

In a large saucepan combine tomatoes, fennel, onion, garlic, sugar, treacle, vinegar, cloves, anise pods and salt. Reduce over low heat until mixture becomes very thick. Purée mixture in a blender and then sieve. Chill and store in refrigerator.

## Ingredients

- 6 large tomatoes, quartered
- 1 bulb fennel, chopped
- 1 yellow onion, chopped
- 4 cloves garlic
- 4 tablespoons caster sugar
- 4 tablespoons treacle
- 4 tablespoons red wine vinegar
- 10 whole cloves
- 2 whole star anise pods
- 1 tablespoon salt