

# Homemade Ketchup Recipe

## Gather the Ingredients

- 1-6 ounce can tomato paste
- 1/4 medium onion
- 1 clove garlic
- 1 Tbsp honey (Don't have honey? No worries, any sweetener will do!)
- 3/4 tsp salt
- 1/2 tsp cumin
- 1/4 tsp dry mustard
- 1/4 tsp cinnamon
- pinch of cloves
- pinch of allspice
- cayenne pepper to taste
- 2 Tbsp apple cider vinegar

## Prepare

1. For easy clean-up, add all of the ingredients to a wide-mouth glass canning jar and mix with a stick blender.
2. Slowly add water (approximately 1/4-1/2 cup) to mixture while blending until desired consistency is reached.

## Enjoy

Store in covered jar in the refrigerator. Should stay fresh for 7-10 days.