

Easy Homemade Ketchup Recipe: with canning instructions



5 from 2 votes

Prep Time

30 mins

Active Time

3 hrs

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Equipment

- 1 Food Mill
- 1 Water Bath Canner

Materials

- 8 lbs chopped tomatoes
- 1 onion, diced
- 1 red bell pepper, diced
- 2 cups appl cider vinegar
- 1 cup maple syrup
- 1/4 cup bottled lemon juice
- 1 TBSP salt
- 1 tsp celery seeds
- 1/4 tsp cayenne pepper
- 1 tsp whole cloves
- 1 tsp yellow mustard seeds
- 1 tsp allspice
- 1 cinnamon stick, crushed

Instructions

1. Combine tomatoes, onion, and pepper into a pot. Bring to a boil and cook for 30 minutes or until completely soft.
2. Once soft, run everything through a food mill to remove the seeds and skins. Once the tomato pulp is separated from the seeds and skins, add back to the pot.
3. Add in vinegar, maple syrup, lemon juice, salt, celery seeds, and cayenne pepper to your pot.
4. Using a piece of cheese cloth or tea bag, bundle all other spices together and add to the pot.
5. Bring everything up to a simmer and cook until it is reduced by half. This will take anywhere from 1-3 hours. We like our ketchup thicker, so ours takes about 3 hours.
6. When your ketchup is almost to your desired consistency, fill your canner with water and

- turn it on. Wash 6 half pint jars with lids and rings in warm soapy water.
7. Place clean jars in the canner to stay warm while your ketchup is finishing cooking.
 8. Once your ketchup is at it's desired consistency, remove each jar from the canner. Using a wide mouth funnel, fill each jar with hot ketchup leaving a 1/2" headspace.
 9. Stick the back of a spoon or canning wand in each jar a few times to remove any air bubbles. Wipe the rims completely clean with a clean wet dish towel.
 10. Add your rings and lids on tightening finger tip tight.
 11. Place the jars into the canner. Make sure the jars are completely submerged in water with about 1-2" of water above each jar.
 12. Place lid on and bring back to a rolling boil. Once water is boiling process your jars for 10 minutes, adjusting for your elevation.
 13. When the timer has gone off, turn stove off and remove lid.
 14. Remove each jar carefully and place on a clean dish towel. Leave there undisturbed for 12-24 hours. I usually leave them overnight.
 15. After they are cool, check each jar to ensure they sealed and remove the rings. Wipe each jar with a clean towel. Label the lids with the contents and the year. You are ready to store on the shelf all year long!