Homemade Tomato Ketchup

2 lb. Tomatoes, chopped
1 med. onion, chopped
3 cloves garlic, chopped
2 TBL. Oil
1/4 tsp. black pepper
1/2 tsp. paprika (or smoked paprika)
1/4 tsp. cinnamon
1/4 tsp. allspice
2 TBL. Tomato paste
1/4 C. Brown sugar
1/4 C. cider vinegar
Salt to taste

* optional additions: 1/4 tsp. ancho powder, cayenne pepper or powdered ginger

Purée tomatoes in a blender, set aside. Heat oil in a 4 qt. saucepan over medium heat. Add onions and cook for 3-4 minutes, add garlic and stir occasionally until softened and golden, approximately 7 minutes. Add spices and cook for a minute. Add tomato purée, tomato paste, brown sugar and vinegar. Simmer until thick, 35-55 minutes. Stir frequently towards the end of cooking to prevent scorching. Cool. Purée until smooth.

Recipe by Robin Forte