



Homemade Ketchup (Small-Batch Bernardin Style)

[How I Made This From Start to Finish](#)

Yield: 3 pints + ½ pint

Method: Water-Bath Canning

Source: Bernardin Home Preserving (scaled safely)

Ingredients

- 9 lbs Roma tomatoes (fresh or previously frozen)
- 1 1/8 tbsp celery seed
- 1 1/2 tsp whole cloves
- 3/4 cinnamon stick
- 1/2 tsp ground allspice
- 1 1/8 cups white vinegar (5% acidity)
- 1 1/8 cups chopped onion
- 3/8 tsp cayenne pepper
- 0.5625 cups sugar (½ cup + 1 tbsp)
- 1 1/2 tsp pickling salt

How I Made This Batch

1. I started by tying the celery seed, cloves, cinnamon stick, and allspice into a spice bag. The spice bag went into a small saucepan with the vinegar, which I brought to a boil. Once boiling, I removed it from the heat and let the spices steep for about 25 minutes.
2. While the vinegar steeped, I chopped the tomatoes. Because they were previously frozen, they softened easily and didn't need coring. I added them to a large stock pot along with the chopped onion and cayenne pepper.
3. I brought everything to a boil, then reduced the heat and let it simmer for about 20 minutes. After that, I added the spice vinegar and continued simmering for another 30 minutes.
4. Once the mixture had softened, I let it cool slightly and ran it through my Weston Food Strainer & Sauce Maker to remove the skins and seeds. I ran the pulp through twice to get as much tomato as possible.
5. The smooth tomato pulp went back into the pot. I added the sugar and pickling salt, then gently boiled the ketchup, stirring often, until it thickened. This took about 1 hour and 15 minutes, which is longer than the book suggests but completely normal.
6. When the ketchup reached the consistency I wanted, I ladled it into warm pint jars, leaving ½ inch of headspace. I wiped the rims with vinegar, applied the lids, and tightened the bands finger-tight.
7. The jars were processed in a water-bath canner for 15 minutes. After processing, I waited 5 minutes before removing them from the canner and letting them cool undisturbed.

[Visit the blog for the complete method](#)

