

# Selecting, Preparing, and Canning: Tomato Ketchup <sup>1</sup>

United States Department of Agriculture, Extension Service<sup>2</sup>

## Tomato Ketchup

24 lbs ripe tomatoes  
3 cups chopped onions  
3/4 tsp ground red pepper (cayenne)  
3 cups cider vinegar (5 percent)

4 tsp whole cloves  
3 sticks cinnamon, crushed  
1-1/2 tsp whole allspice  
3 tbsp celery seeds  
1-1/2 cups sugar  
1/4 cup salt

**Yield:** 6 to 7 pints

**Procedure:** Wash tomatoes. Dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water. Slip off skins and remove cores. Quarter tomatoes into 4-gallon stock pot or a large kettle. Add onions and red pepper. Bring to boil and simmer 20 minutes, uncovered. Combine spices in a spice bag and add to vinegar in a 2-quart saucepan. Bring to boil. Turn off heat and let stand until tomato mixture has been cooked 20 minutes. Then, remove spice bag and combine vinegar and tomato mixture. Boil about 30 minutes. Put boiled mixture through a food mill or sieve. Return to pot. Add sugar and salt, boil gently, and stir frequently until volume is reduced by one-half or until mixture rounds up on spoon without separation. Fill pint



jars, leaving 1/8-inch headspace. Adjust lids and process according to the recommendations in [Table 1](#).

1. This document is FCS 8194, a series of the Department of Family, Youth and Community Sciences, UF/IFAS Extension. Publication date: May 2003. Reviewed: February 2014. This document was extracted from the *Complete Guide to Home Canning*, Agriculture Information Bulletin No. 539, USDA. It was originally published on CD-ROM as part of HE 8149, *Guide 3: Selecting, Preparing, and Canning Tomatoes and Tomato Products*. Please visit the EDIS website at <http://edis.ifas.ufl.edu>
2. Reviewed for use in Florida by Amy Simonne, assistant professor, Food Safety and Quality, Department of Family, Youth and Community Sciences, UF/IFAS Extension, Gainesville FL 32611.

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Table 1. Recommended process time for Tomato Ketchup in a boiling-water canner.

| Style of Pack | Jar Size | Process Time at Altitudes of |                |                |
|---------------|----------|------------------------------|----------------|----------------|
|               |          | 0-1,000 ft                   | 1,001-6,000 ft | Above 6,000 ft |
| Hot           | Pints    | 15 min                       | 20             | 25             |

\*After the process is complete, turn off the heat and remove the canner lid. Wait five minutes before removing jars.