

**Horseradish Ketchup**  
By: The Kitchn Cookbook, Sara Kate Gillingham & Faith Durand

**Ingredients:**

1 tbsp olive oil  
4 garlic cloves, minced  
1 cup chopped yellow onion (about 1/2 of a large onion)  
2 (14.5 oz) cans diced tomatoes, drained  
1/4 cup cider vinegar  
1 tsp salt  
1/2 tsp pepper  
1/2 tsp ground paprika  
1/8 tsp ground cloves  
1/8 tsp ground ginger  
1/8 tsp ground cinnamon  
2 tbsp dark brown sugar (packed)  
1 tbsp molasses  
3-5 tbsp prepared horseradish, or to taste

**Instructions:**

1. Heat the olive oil over medium heat in a 2 quart or large heavy saucepan.
2. Add the garlic and onion and cook for 2 minutes, stirring frequently.
3. Add the tomatoes, vinegar, salt, pepper, paprika, cloves, ginger and cinnamon and cook until tomato pieces fall apart, about 20 minutes.
4. Puree in blender, holding the lid down very tightly with a folded towel. Alternately, use a handheld immersion blender right in the pan.
5. Puree until the mixture is smooth and then strain it through a fine-mesh strainer.
6. Whisk in the brown sugar and molasses, return the mixture to the stove, and continue to cook over medium heat, stirring often, until the sauce has the consistency of ketchup.
7. Whisk in the horseradish and taste for seasoning.
8. Let the ketchup cool to room temperature then refrigerate in a tightly covered container.

NOTE: The ketchup will keep for up to 2 weeks.

Makes 1 1/4 cups

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