



TRAVEL LIKE A PRO EAT LIKE A LOCAL

RECIPE: CHARRED ONION & JALAPENO KETCHUP



YIELD: 2 CUPS

PREP TIME: 20 MINUTES

COOK TIME: 0 MINUTES

WHY IT WORKS:

- Charring the onion adds flavor and color, in cool little black specs to the ketchup.
- The vinegar helps add acidity that helps preserve the ketchup as well as add a lot of tang to the sauce profile.
- The sugar helps preserve and add the high sweetness we have come to associate with store bought ketchup.

INGREDIENTS:

- Tomato paste 12oz (medium can)
- Water 1/2 cup
- Vinegar, white distilled 1 cup
- Sugar, white, granulated 1/2 cup
- Sugar, light brown 3 TBS packed
- Salt, table 2 tsp
- Garlic, fresh, cloves 4 cloves
- Onion powder 5 TBS
- Jalapeno peppers, pickled , sliced 1/4 cup with pickling vinegar
- Onion, yellow 1 small

PREPERATION:

- 1) Peel, and half onion. Char and blacken the onion on a grill or open flame on stove top.
- 2) Add all ingredients into a food processor or blender. puree for 60seconds until desired smooth consistency has been reached.
- 3) Transfer sauce to an air tight container and store in the refrigerator.
- 4) Super simple, and should hold in the fridge for at least 6 weeks.