

PINES KETCHUP

- 2 Tablespoons vegetable oil
- 1 Yellow onion, peeled and diced small
- 2 Tablespoons minced garlic
- 2 Medium tomatoes, cored and diced medium
- 1 Cup tomato puree
- 1 Cup white vinegar
- ½ Cup water
- 1/3 Cup raisins
- ½ Cup molasses
- ¼ cup lightly packed brown sugar
- 1 Tablespoon ground allspice
- 14 to 16 dashes Worcestershire sauce
- Pinch of ground cloves and/or mace
- Salt and freshly ground black pepper to taste

In a medium saucepan, heat the vegetable oil over medium heat until hot but not smoking. Add the onion and cook, stirring occasionally, until transparent, 5 to 7 minutes. Add the garlic and cook stirring a few times, for 1 minute. Add all the remaining ketchup ingredients and bring to a boil. Reduce the heat to low and simmer uncovered for 1 hour, stirring occasionally.

Remove from the heat and puree in a food processor or blender until smooth. Cover and refrigerate.