

BP's American Catsup

Makes 2-3 cups catsup

Courtesy of L'Academie de Cuisine Chef Brian Patterson, for demo July 24th, 2015

1/2 tablespoon vegetable oil
1/4 medium onion, finely diced
1/2 rib celery, finely diced
1 teaspoon minced garlic
16 ripe summer tomatoes, cored and halved (8 cups halved tomatoes)
1 1/2 teaspoons kosher salt
1 1/2 teaspoons ground mace
3/4 teaspoon freshly ground black pepper
1/4 teaspoon ground cayenne
3/4 teaspoon ground cloves
2 tablespoons ground mustard
1/8 teaspoon ground allspice
1 1/2 teaspoons dark brown sugar
1/4 teaspoon Worcestershire sauce
1/2 cup apple cider vinegar

1. In a large, heavy, stainless steel stock pot heat the oil over medium high heat, and add the onions, celery, and garlic. Cook the vegetables, stirring constantly to drive off moisture, until they begin to take color, about 8 minutes.
2. Add the tomatoes all at once, allow the tomatoes to take a little bit of caramelization, and stir once a minute for about 10 minutes to scrape the crusty bits from the bottom of the pan.
3. Reduce the heat to low, and simmer to reduce the liquid and thicken the mixture, stirring frequently, for about 30 minutes.
4. Add the salt, spices, sugar, Worcester sauce, and vinegar, and simmer altogether for 15 minutes, stirring and reducing to a sauce-like consistency.
5. Pass the sauce through a food mill with a fine blade. Chill and taste to adjust seasoning.

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