

Recipe

Tomato Ketchup

By

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Ingredients

- Tomatoes - 3 kilo
- Sugar - 300 gms
- Garam masala - 5 - 10 gms
- Salt - as required
- Acetic acid - 9 ml
- Sodium benzoate - 2 ml
- Corn flour - 3 gms

Preparation

1. Take fresh, fully ripe, red and medium sized tomatoes.
2. Wash and chop tomatoes.
3. Boil until all the tomatoes are cooked.
4. Sift through a fine sift.
5. Boil tomato pulp and sugar until it thickens
6. Mix corn flour in little water and mix garam masala and red chili powder.
7. Stir until it thickens.
8. Add salt and remove a little on a plate to see whether, water leaves sides from the sauce.
9. Then remove from the gas.

Serves

10-12 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare