



Tomato Ketchup with Black Cow Vodka

Forget shop-bought sauces – we've taken ketchup up to the next level and you'll be hard-pressed to find better.

Serves: 10

Prepare: 10 Minutes

Cook: 10 Minutes

Difficulty: easy

Ingredients

- 1 onion, diced
- ½ bulb of fennel, diced
- 1 celery Stick, diced
- 3 garlic_cloves, chopped
- 3 beef tomatoes
- 1 large tin of plum tomatoes
- ½ tsp celery salt
- ½ tsp chilli flakes
- ½ tsp black pepper
- ½ tsp coriander Seeds
- 2 cloves
- 1 tbsp [apple cider vinegar](#)
- 1 tbsp brown sugar
- a good splash of black cow vodka, depending on your taste

Method

1. Warm a pan over the hob and drizzle in the olive oil
2. Sweat the onions, fennel, celery and garlic until soft and translucent, then add the sugar, stirring gently until the mixture starts to caramelize. Throw in the dry ingredients so they toast and release their aromatic oils
3. Pour in the tinned tomatoes and bring to a simmer, letting it bubble gently for about 5 minutes
4. In a blender, whizz the raw beef tomatoes with the vinegar and vodka until smooth
5. Add the mixture from the pan into the blender and whizz again until smooth. Be very careful not to overfill your blender
6. Allow the sauce to cool slightly, then decant into a bottle. It'll be happy in the fridge for about a week or so until you're ready to tuck in