Mrs. Child’s Tomato Catsup

Original from *The American Frugal Housewife*.

Modern Version by Ava Martin.

“The best sort of catsup is made from tomatoes. The vegetables should be squeezed up in the hand, salt put to them, and set by for twenty-four hours. After being passed through a sieve, cloves, allspice, pepper, mace, garlic, and whole mustard-seed should be added. It should be boiled down one third, and bottled after it is cool. No liquid is necessary, as the tomatoes are very juicy. A good deal of salt and spice is necessary to keep the catsup well. It is delicious with roast meat; and a cupful adds much to the richness of soup and chowder. The garlic should be taken out before it is bottled,” (Childs, 1833).

Ingredients:

* 9 tomatoes
* 1 teaspoon salt
* ½ teaspoon of cloves
* ½ teaspoon of allspice
* ½ teaspoon of pepper
* ½ teaspoon of mace
* 1 teaspoon of mustard seed
* 3 cloves of garlic

Instructions:

Wash the tomatoes, then sparingly cut out the green tops. Over a medium bowl (not made of metal), squeeze the tomatoes through your hands until you are left with large, rough chunks. Add the salt, stir, and cover with plastic wrap. Let the mix sit out for twenty-four hours.

Once ready, place the tomato mix in a blender and blend until smooth. Pour into a pot. Cut the garlic cloves in half. Add the spices, mustard seed, and garlic to the pureed tomato and bring the mix to a boil. Reduce the heat to a very low simmer and stir occasionally. Continue to check over the next few hours. Once the sauce has thickened to your desired consistency, remove from heat and enjoy!

Makes about 2 cups.