



HOMEMADE CHUNKY KETCHUP

<u>Ingredients</u>	<u>Steps</u>
<ul style="list-style-type: none">• 2 tablespoons (30 ml) pickling spices• 24 red tomatoes, peeled and diced• 12 apples, peeled, seeded and diced• 6 onions, diced• 1 red pepper, seeded and diced• 1 green pepper, seeded and diced• 2 cups (500 ml) white vinegar• 5 cups (1.25 litres) sugar• 2 tablespoons (30 ml) salt	<ol style="list-style-type: none">1. Place the pickling spices in a tea ball or in a piece of cheesecloth2. In a large heavy pot, combine all the ingredients. Bring to a boil, stirring frequently. Simmer over medium heat for about 1 hour and 15 minutes, uncovered, stirring occasionally.3. Pour into hot sterilized jars. Let cool and refrigerate

Source : <https://www.ricardocuisine.com/en/recipes/242-chocolate-covered-blueberries>

Our mission is to promote food autonomy and healthy habits by doing cooking workshops in group. You can become a member at anytime and it's free! Contact us at - 819 832-1176 / info@cchsf.ca