

**Tomato Ketchup** By Kelly McCormick Douds on Thursday, September 5, 2013 at 4:19pm

Chop 1 gallon ripe tomatoes (leaving skin on)

Cook with 1 large onion and 1 TBSP pickling spice until well done.

Put through sieve, add 2 tsp. salt, 1 cup sugar, 1 cup vinegar (apple cider is what my mom uses)

Cook until thick.

Pour into jars, cook and seal.

(I can eat this by the spoonfuls, straight from the jar)