



## Tomato Ketchup

from "The Improved Housewife" (1843)

Mrs. A. L. Weber

To one gallon of skinned tomatoes, put four spoonfuls of salt, four of black pepper, three of mustard, half a spoonful of allspice, and eight pods of red pepper. All the ingredients should be made fine, and simmered slowly in a pewter

basin, in sufficient sharp vinegar to have two quarts of ketchup after simmering it three or four hours and straining it through a wire sieve.

Those who like it may add two spoonfuls of the juice of garlic, after the simmering is over, and the ingredients are somewhat cooled.

This is superior to West India Ketchup, is an excellent remedy for dispepsia, may be used in a week, but improves much by age.