



Hawthorn Berry Ketchup

Ingredients:

- 1-1/8 lb fresh hawthorn berries
- 2/3 pint apple cider vinegar
- 2/3 pint of water
- 6 oz of sugar
- 1/2 tsp of salt
- freshly ground black pepper to taste.

Directions:

1. Prepare berries by washing with cold water.
2. Add berries water and vinegar to a large pan and bring to a boil.
3. Allow this mixture to simmer for about an hour and a half until the skins of the berries begin to burst.
4. Remove from heat and pour the mixture through a sieve to remove any tough skins.
5. Transfer the liquid to a new pan with the sugar over low heat, stirring often until the sugar dissolves.
6. Once dissolved, bring to a boil and simmer for 5-10 minutes more, until syrup-like and reduced.
7. Season the syrup to taste with salt and pepper, and transfer to sterilized bottles.
8. The syrup is good to use for 1 year

Recipe and photo by
Monica Shaw at
Great British Chefs