

Rhubarb Ketchup

*from **In Our Grandmothers' Kitchens***

Ingredients:

3 cups rhubarb (in small pieces!)
1/2 cup brown sugar, firmly packed
1/4 cup apple cider plus 1/2 cup later
3 tablespoons cider vinegar
1/4 teaspoon (generous) ground ginger
1/4 teaspoon ground cinnamon
1 pinch ground allspice
1/2 teaspoon pickling spices
1/2 teaspoon salt
a few turns of your pepper grinder

Instructions:

In a 2-quart nonreactive saucepan, toss together the rhubarb and brown sugar.

In a tiny nonreactive saucepan, heat the 1/4 cup cider and the vinegar. When they come to a boil remove them from the heat and stir in the ginger, cinnamon, allspice, and pickling spices.

Let the two pans sit at room temperature for 2 hours. The rhubarb should juice up a little, and the spices should steep nicely in the liquid.

After the resting period add the spices and their liquid to the rhubarb. Toss the remaining cider into the pot that held the spices to pick up any remaining spices, and add it to the rhubarb as well. Stir in the salt and pepper.

Bring the rhubarb mixture to a boil. Reduce the heat and boil the resulting sauce, stirring frequently, for 20 minutes. Turn off and let cool.

In a blender or food processor puree the cooled ketchup. Ladle it into a sterilized jar or two and refrigerate it until you are ready to use it.

Makes about 2-1/2 cups ketchup.