

Ketchup: Jane Richard.  
4 QT. tomatoes or 1 gallon  
3 C. sugar  
1 C. vinegar (save 1/2 for cornstarch)  
3 sm. sticks cinnamon or 3 tsp  
1 Tb pickling spice  
1 Tb dry mustard  
cook for 1 hr. til soft run thru sieve  
bring to boil mix 5 or 6 Tb.  
cornstarch in 1/2 C. vinegar (over)

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temper cornstarch w/ hot Ketchup  
add to pot of ketchup (slowly)  
cook for 15 mins. or more.  
It will still look thin ;)

### Jane Richard's Virginia Restaurant Ketchup Recipe

4 quarts tomatoes or 1 gallon

3 cups sugar

1 cup vinegar (save  $\frac{1}{2}$  for cornstarch)

3 small sticks cinnamon or 3 tsp

1 tbsp. pickling spice, 1 tbsp. dry mustard

Cook for 1 hour till soft, run through sieve

Bring to a boil

Mix 5 or 6 tbsp cornstarch in  $\frac{1}{2}$  cup vinegar

Temper cornstarch with hot ketchup

Add to pot of ketchup (slowly)

Cook for 15 minutes or more.

"It will still look thin"