

## Rhubarb Ketchup

Yield: 4 pints

2 quarts chopped rhubarb  
1 ½ cups dried cranberry  
1 small red onion, peeled and diced  
3 ½ cups brown sugar  
½ cup vinegar  
1 tsp salt  
2 Tbsp candied ginger

Tied in sachet – 1 heaping teaspoon whole allspice, 1 broken cinnamon stick, 1 Tbsp mustard seed, 3 slices of fresh ginger

### Method:

Add all ingredients into a large pan, bring to a boil. Stir and reduce until thickened about 30 minutes. For smoothest texture put through a food mill, but can be left chunky or partially pureed. Pour into hot sterilized jars. Leave ¼ inch head space. Wipe rim. Secure lid with ring. Process fifteen minutes in a boiling water bath.

*(by Chef Dan Brophy, Summer Food Preservation Series 2013, Portland Nursery / Stark)*