



# TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

## Bistro LQ's Green Tomato Ketchup

*Adapted from Laurent Quenieux*

Makes about 14 ounces

- 1 pound ripe green tomatoes, cut into quarters
- 1 yellow onion, quartered
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon dry mustard
- ½ teaspoon Worcestershire sauce
- ½ cup apple cider vinegar
- ½ teaspoon pickling spices
- ¼ cup honey

1. *Place the tomatoes, onion, pepper, mustard and Worcestershire sauce in a large pot. Add the vinegar and pickling spices and simmer over very low heat for 3 hours, stirring occasionally, until the tomatoes break down and the mixture thickens. Let the tomato mixture cool slightly.*
2. *Puree the tomatoes in a blender and strain through a fine mesh strainer, pushing on the solids. Return the pot to the stove, bring the ketchup to a boil and stir in the honey. Remove from the heat and let cool to room temperature before serving. The ketchup can be refrigerated in a tightly sealed container for up to 2 weeks.*