



BLACKBERRY KETCHUP

BY JASON HALL, CMC

INGREDIENTS

1qt Frozen blackberries
1 cup Red wine vinegar
0.5 tsp Salt
1.5 c Brown sugar
0.5 tsp Ground cloves
0.75 tsp Ground ginger
1 tsp Ground cinnamon
0.25 tsp Cayenne pepper
0.25 lb Cold butter

METHOD

Combine all but butter. Bring to a boil while stirring occasionally to prevent sugar from burning.
Turn heat down to simmer for 15 minutes.
Puree and strain to remove seeds.
Whisk in cold butter while hot.
Chill and Refrigerate.

YIELD: 1.5 QT