## In-a-Pinch Ketchup

Submitted By: outnumbered Prep Time: 5 Minutes Cook Time: 45 Minutes

Ready In: 50 Minutes Servings: 12

"Whether you find yourself without or just want to make your own, this ketchup recipe will fill the need, using some basic ingredients you're likely to have on hand."

## INGREDIENTS:

- 1 (6 ounce) can tomato paste
- 2 tablespoons white vinegar
- 5 tablespoons brown sugar
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/4 teaspoon allspice
- 1 teaspoon salt
- 1 teaspoon molasses
- 1 tablespoon corn syrup
- 1 1/4 cups water

## DIRECTIONS:

 Mix together the tomato paste, white vinegar, brown sugar, garlic powder, onion powder, allspice, salt, molasses, corn syrup, and water in a saucepan over low heat; simmer gently until you get the consistency of ketchup, 45 minutes to 1 hour. Taste and adjust salt if necessary before serving.