

Homemade Tomato Sauce

Servings: 1 jar

Prep Time: 10min

Cook Time: 50min



Ingredients

- 500g overripe tomatoes, roughly chopped
- 125g red onion, roughly chopped
- 1 celery stick, roughly chopped
- 2 garlic cloves, chopped
- ½ a red chilli, deseeded and chopped
- 2cm fresh ginger, chopped
- 5 whole cloves or ¼ tsp ground cloves
- 1 tsp coriander seeds or ½ tsp ground coriander
- pinch ground allspice
- 60ml red wine vinegar
- 25g muscovado sugar

Directions

1. Put the tomatoes, onion, celery, garlic, chilli and ginger in a pan and cook for 20 minutes, until soft. Liquidise and push through a sieve.
2. Grind the whole spices to a powder, then mix in the ground allspice.
3. Return the sauce to the pan, bring to a boil, add the spice mix, ½ tsp salt and the remaining ingredients, stirring until the sugar has dissolved. Simmer for 30 to 65 minutes, until reduced and thick.