



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mütevazı Lezzetler® Turkish cooking recipes

Ketchup

Ketçap



10 medium size ripe tomatoes
1 onion
1 red pepper
2 long pepper
1 tsp wheat starch
1 tsp salt
3 tbsp vinegar
1 tbsp sugar

- # Cut the tomatoes into big pieces without peeling them. Remove the seeds of the peppers and cut them into big pieces also. Dice the onion into small pieces.
- # Put this mixture into a pot, add salt. Place the pot over medium heat and boil until the pieces lose their fit shape.
- # Place the cooked mixture onto a colander and force over it to make it pass to the other side of the colander. Place the pieces on the colander into the pot and cook again.
- # During the cooking, when the color starts to change add starch which is mixed with some cold water. Cook by stirring until it reaches right consistency.
- # When it reaches right consistency add vinegar and sugar. Boil the mixture for a while more.
- # You may fill into a jar after cooling it down.

Note: Because of the starch in the ketchup, the consistency increases if it waits or cools down.