



Smoky Tomato Ketchup

Ingredients

- 2 Tbsp. black tea leaves (28g)
- 1 medium yellow onion, sliced thinly
- 2 cloves garlic, crushed
- Salt and pepper to taste
- ¼ cup orange juice (60ml)
- 2 Tbsp. lemon juice (30ml)
- 2 Tbsp. lime juice (30ml)
- ¼ cup rice wine vinegar (60ml)
- ½ cup brown sugar (118ml)
- 1 large can crushed tomatoes
- 1 Tbsp. Kalamata olives, pitted and finely diced (14g)

Method

Place the dry tea leaves in a pot, put the sliced onions into a bamboo steamer or a double boiler, place the element on high and place the pot on the element. Once it starts to smoke, place the double boiler on top, turn off the heat and let the onions smoke for 4 minutes.

Once the onions have finished smoking, heat some oil in a pot and sweat off the garlic and onions and season with salt and pepper. Add the citrus juices and vinegar and cook for 2 minutes. Add the sugar, tomatoes and olives and cook on low heat for about an hour.

Let cool and place into a blender on high speed.

Place in jars and serve with fresh Chiko Rolls

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