



House-Made Zesty Tomato Ketchup

New

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Ketchup Served Alongside Lamb
Weston Seasoned Twister Fries

INGREDIENTS

8 ounces Lamb Weston Seasoned™ Twister™ Fries Skin-On Original Recipe (D0073)

2 tablespoons Olive Oil

1 medium yellow onion, diced

2 cloves garlic, minced

28-ounce Canned Tomato Puree

½ cup dark brown sugar

¼ cup Apple Cider Vinegar

1 tablespoon tomato paste

½ teaspoon salt

½ teaspoons ground mustard

¼ teaspoon ground clove

¼ teaspoon allspice

¼ teaspoon ground cayenne

DIRECTIONS

1. Place a large pot over medium high heat and add oil. Add onions and garlic and sweat for 5-8 minutes or until onions are translucent.
2. Once onions and garlic have softened, add all remaining ingredients and simmer for 30-45 minutes or until reduced by 25%.
3. Once the ketchup has reduced let cool slightly before removing it from the pot and placing in a blender.
4. Blend in batches.
5. Optionally you can strain through a fine metal sieve for an even more puree-like texture.
6. Cook fries to manufacturers specifications.
7. Serve hot fries with fresh ketchup.

Yield

1 Quart