

AGAVE KETCHUP

INGREDIENTS:

❖ Tomato paste	6 oz
❖ Agave	¼ Cup
❖ White Vinegar	½ Cup
❖ Water	¼ Cup
❖ Salt	¾ tsp
❖ Onion powder	¼ tsp
❖ Garlic powder	⅛ tsp

METHOD:

1. Combine all ingredients in a medium saucepan over medium heat; whisk until smooth
2. When mixture starts to boil reduce heat and simmer 20 minutes, stirring often
3. Remove from heat
4. Cover and cool
5. Chill and store refrigerated in a covered container.

Note: Honey can be used instead of Agave.

