

# Cumin-Chipotle Ketchup

From Epicurious.com

Total Prep Time: 15 minutes or less

Demo by Rick Jerz

This is a fun ketchup to make. Perfect as a topper for steaks, burgers, pork chops, hot dogs, and fries. For even more flavor, try brushing the tangy ketchup onto the meat during grilling.

## Ingredients

6 to 10 Servings

		Cost
1.5	t. Cumin Seeds, toasted	\$.03 (Desi Market, Bloomington)
.75	Cup Ketchup	\$.95 (Target)
1.5	t. Chopped Canned Chipotle Chilies in Adobo, Plus Sauce	\$.15 (Target)
1.5	T. Fresh Lime Juice (1/2 to 1 lime)	\$.39 (Target)
1	T. Tequila (not your best, Sauza Gold)	\$.60 (Total Wines)
	Total Cost	\$2.12 for 8, about \$.25 per serving

## Directions

Stir the cumin seeds in a small, heavy saucepan over medium heat until fragrant and the seeds darken, about 1 minute. Transfer to a plate and cool. Grind seeds in a spice grinder or in a mortar with a pestle.

Finely chop the chipotle chilies.

Return cumin to the same saucepan. Whisk in ketchup, chipotle chilies with 1 tablespoon spicy sauce, lime juice, and tequila. Simmer over medium-low heat until ketchup thickens slightly, stirring occasionally, about 5 minutes. Serve warm or at room temperature. (Can be made 1 week ahead. Cover and chill.)

## Supplies for Cooking

Pan, mortar and pestle, spatula, juicer, measuring spoons, bowl, The Boardsmith butcher block, MOSFiATA 8" Super Sharp Professional Chef's Knife



Rick's Food and Recipes Web Page

[https://www.edu-gen.com/personal/food/food\\_recipes.html](https://www.edu-gen.com/personal/food/food_recipes.html)