

Condiment recipes

Ranch dressing

2/3 c. buttermilk
1/3 c. mayonnaise (not Miracle Whip)
1/3 c. sour cream or plain yogurt
1/2 tsp. EACH dried parsley, chives, and garlic
1/4 tsp. EACH dried dill and onion
1/8 tsp. EACH salt and pepper

Mix together in a jar or blender. Use within one week.



Honey French dressing

1/4 c. honey
1/4 c. vinegar
1/4 c. oil
1/4 tsp. paprika
1/4 tsp. salt

Mix together in a jar or blender. Keeps well in the fridge.

Ketchup 1

28 oz crushed tomatoes (1 large can or about a quart of fresh tomatoes, seeds and skins removed)
1/2 c. cider vinegar
1 med onion, minced
3-4 cloves garlic
1 tsp. salt
Optional: tomato paste, molasses

Put all ingredients above into a pot and bring to a boil. Put into the pot a muslin bag or tea ball containing the following whole spices:

4 cloves
1 bay leaf
4 allspice berries
1 cinnamon stick
1/4 tsp brown mustard seed
1 dried chili pepper (opt)

Simmer for up to an hour, stirring frequently, until the mixture is very thick. Adding tomato paste will make the ketchup sweeter and thicker. Remove the spice bag and process in 1/2 pint or pint jars in a water bath for 15 minutes, or keep in the fridge.

Ketchup 2

6 oz tomato paste
1/4-1/3 c. water
2 Tbl vinegar
1/4 tsp dry mustard powder
1/4 tsp ground cinnamon
1/4 tsp salt
1/4 c. brown sugar
pinches of cloves, allspice, and cayenne

Mix all ingredients, using the amount of water that gives you the desired consistency. Keep in fridge.

Honey Mustard

1 Tbl dry mustard powder
1-2 tsp honey
A few drops of water
A few drops of vinegar

Mix together to desired consistency. Tastes better after "mellowing" overnight.

Grainy mustard

The variety of mustard seed you use will have a strong effect on the final flavor. Yellow mustard seeds are the least bitter; brown and black mustard seeds have more flavor.

1/2 c. water
1/2 c. vinegar
3 Tbl brown mustard seeds
3 Tbl yellow mustard seeds
1/4 c. dry mustard powder

Combine in jar and let stand overnight. The next day, blend in blender, adding salt and sugar or honey to taste. Tastes best after a week in the fridge.