



Welcome  
to our  
kitchen



## Blueberry Ketchup

Yield: 12 servings (2 oz. per serving)

### INGREDIENTS

<b>Simplot Classic® Blueberries</b> (10071179199007)	32 oz.
Sugar, granulated	1-1/2 cups (12 oz.)
Apple Cider Vinegar	1 cup (8 fl. oz.)
Onion, minced	1/4 cup (2 oz.)
Ginger, minced	2 tsp.
Lime, zested and juiced	1 each
Salt and Pepper to taste	

### PREPARATION

Combine Classic Blueberries, sugar, vinegar, onion, ginger and lime in a large saucepan over high heat until boiling. Reduce heat to medium and simmer for 35-40 minutes until thick. Remove from heat and purée in pan with an immersion blender or transfer to a blender and purée. Season with salt and pepper to taste. Refrigerate for 1 hour to allow flavors to develop.

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