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Do It Yourself Condiments

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Category: Recipes

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Homesteading is all about moving away from store bought foods and creating wholesome goodness from the convenience of your own kitchen. Homemade condiments are a way for families to practice their homesteading skills, as well as save money in the process. It is said that store bought condiments are not worth buying compared to the taste of homemade condiments.

Mayonnaise

- 1 whole egg
- 1 tbl. fresh lemon juice
- 1/2 tsp. salt
- dash of pepper
- 1 c. oil

Put all ingredients in the blender (except for 3/4 of the oil).

Blend together well. (about 10 seconds)

While blending, slowly add the remaining oil until the mayonnaise is thick.

**Because the mayonnaise is made with whole egg, it will have a yellow tint to it.*

**Lasts 6-7 days*

[Source – www.recipezaar.com](http://www.recipezaar.com) ^[1]

Ketchup

- 1 c. white vinegar
- 1 1/2 cinnamon sticks, broken
- 1 1/2 tsp. whole cloves
- 1 tsp. celery seed
- 8 lbs. ripe tomatoes (roughly about 24)
- 1 medium onion, chopped (makes 1 cup)
- 1/4 tsp cayenne pepper
- 1 c. sugar
- 1/4 tsp. salt

**makes 2 pints*

Mix the first 4 ingredients in a saucepan.

Cover and bring to a boil.

Remove from heat and let stand.

Wash, core, and quarter tomatoes.

Drain in a colander, discarding liquid.

Place tomatoes in a large pot.

Add onion and cayenne pepper and bring to a boil.

Cook for 15 minutes, stirring often.

Put mixture into a food mill; discard seeds and skins.

Add sugar to the tomato juice.

Bring to a boil and allow to simmer for 1 1/2-2 hours or until reduced by half (measuring with a ruler before beginning can be helpful).

Strain vinegar mixture into tomatoes, discarding the spices.

Add salt.

Simmer for 30 minutes or until it reaches desired consistency, stirring often.

To Can:

Pour hot ketchup into hot, clean pint jars, leaving 1/2 inch head space.

Wipe jars rims clean.

Adjust lids.

Process in boiling water bath for 10 minutes (start timing when the water begins to boil).

*If ketchup is preserved through the canning method, it will last for up to 1 year.

[Source – www.recipezaar.com](http://www.recipezaar.com) ^[1]

Mustard

- 1/2 c. yellow mustard seeds
- 3/4 c. apple cider vinegar
- 1/3 c. water
- 1 1/2 tsp. sugar
- Your pics of spices (to taste), optional

Soak the mustard seeds in the vinegar and water, making sure the seeds are covered by the liquid. Leave soaking for 2 days.

Add the sugar and spices to the seeds mixture. Suggestions: allspice or turmeric.

Begin with about 1 tsp. of each spice.

Blend mixture until it reaches desired consistency, adding water if needed.

The mustard will mellow out in flavor after a day or two.

To make honey mustard: mix the completed yellow mustard with honey on a 1:1 ratio.

[Source – www.simplegoodandtasty.com](http://www.simplegoodandtasty.com) ^[2]

Pickle Relish

- 1 c. diced dill pickles
- 1/4 c. hot mustard (or sweet mustard)

- 1 tbl. pickle juice
- 1 tbl. fresh dill, chopped

Combine all ingredients, stir.

With food prices soaring, it is no wonder that families around the nation are trying to find better ways to budget their spending. What better to do this than to start making your own foods and storing them away for later use.

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URLs in this post:

[1] Source – www.recipezaar.com: <http://www.recipezaar.com/>

[2] Source – www.simplegoodandtasty.com:

<http://simplegoodandtasty.com/2009/08/09/homemade-mustard-recipe>

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