

INGREDIENTS:

YELLOW ONION
CANNED
TOMATOES
CAPERS
BROWN SUGAR
ORANGE
GRAPEFRUIT
LIME
RED VINEGAR
SEA SALT
BLACK PEPPER
PAPRIKA
GARLIC

THIS KETCHUP SHOULD
BE KEPT IN THE
REFRIGERATOR. IT
WILL BE A GREAT
ADDITION TO YOUR
MEALS FOR UP TO
ONE MONTH.



SMOKY TOMATO KETCHUP

FROM THE KITCHEN OF _____

MADE ON _____

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