

## Rhubarb Ketchup

- 4 cups fresh or frozen rhubarb
- 1 cup chopped red onion
- ¼ cup raisins
- ½ cup brown sugar
- ½ cup apple cider vinegar
- the juice and zest of 1 orange
- 1 T grated fresh ginger
- ½ tsp cinnamon
- ½ tsp whole mustard seed
- ¼ tsp coriander
- ½ tsp salt
- ¼ tsp cayenne pepper
- ⅛ tsp ground cloves
- 2 T ruby port wine

=====

Put everything into a large saucepan except for the port.

Bring to a boil, stir well and let stand for 1 hour.

Return to a boil and cook until the rhubarb is tender and the sauce coats the back of a spoon - about 10 minutes.

Remove the pan from heat and add port wine.

Puree in blender or use a hand held blender.

Store in a covered jar in the refrigerator up to a month.