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.