

SPICED BEET & BERRY KETCHUP

Makes 3 cups

Sweet beetroots make a stellar sweet ‘n sour sauce, calling for just a slight perk up of warming spices and a hint of fresh ginger. I’ve been wandering my neighborhood lately, browsing the wild berry bushes that protect the edges of the road, loaded with gem-like sweet raspberries, gooseberries, and currants. Here I use domestic blueberries with the beets, but feel free to toss in any local finds. And be sure to save the fresh beet stems and greens—chop them up and sauté in a garlicky olive oil with fresh corn or zucchini.

INGREDIENTS

- 2 ½ lbs. red beets with tops (about 6 medium), trimmed, peeled and coarsely chopped
- 1 c. blueberries, raspberries or wild gooseberries
- ¼ c. chopped onion
- 1 c. apple cider vinegar
- 1/3 c. packed brown sugar or honey
- 1 tbsp. grated fresh ginger root
- 1 tsp. garam masala
- ¾ c. water, or as needed

DIRECTIONS

Mix beets, berries, onion, vinegar, sugar and ginger in a large saucepan; bring to a boil. Reduce heat; simmer uncovered for about 25 minutes or until beets are tender.

Remove from heat; stir in garam masala. Purée the mixture in a food processor fit with the metal blade until smooth, gradually adding as much water as you’d like to get to a desired consistency. Cool. Refrigerate for up to 3 weeks.

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