

Three kinds of ketchup sauces

These 3 homemade ketchup sauces provide that certain something! Whether it’s a smoky BBQ version, a fruity mango and ginger combination or fiery and spicy with jalapenos – you decide!

Zutaten
4 Portionen

Ingredients Smoky BBQ ketchup
1 Garlic clove
1 Onion, small
2 EL Byodo Roast Olive Mediterranean
200 g Byodo tomato ketchup without granulated sugar
40 g Byodo tomato paste double fruit
40 g Worcester sauce
1 EL Byodo Condimento Bianco
2 EL Byodo Crema with black currant
50 ml Water
2 TL Smoked paprika powder
0.5 TL Nutmeg
0.5 TL Cinnamon
Ingredients Fruity mango and ginger ketchup
1 Mango, ripe
10 g Ginger, fresh
1 Onion, small
1 Garlic clove
2 EL Byodo Roast Olive Mediterranean
200 g Byodo tomato ketchup without granulated sugar
40 ml Byodo Condimento Bianco
50 ml Water

2 TL Curry powder
Ingredients Hot jalapeno ketchup
1 Onion, small
1 Garlic clove
2 EL Byodo Roast Olive Mediterranean
200 g Byodo tomato ketchup without granulated sugar
40 ml Byodo Condimento Bianco
50 ml Water
0.5 TL Jalapeno, dried (or fresh)
1 TL Paprika powder, sweet
0.5 TL Paprika powder, hot
2 TL Curry powder

Zubereitung

Smoky BBQ ketchup

Finely chop the onion and garlic and sauté in a pan with Byodo frying olive oil. Then add the ketchup and all the other ingredients and mix well. Simmer the sauce for 5 minutes and add a little more water depending on the desired consistency.

Fruity mango and ginger ketchup

Peel the mango and cut into small cubes. Finely chop the ginger, onion and garlic and sauté in a pan with the heated oil. Then add the ketchup and all the other ingredients and mix everything well. Simmer the sauce for 5 minutes and then puree with a hand blender. If the mango and ginger ketchup is too thick, you can add a little more water while it is simmering.

Hot jalapeno ketchup

Peel and finely chop the onion and garlic. Heat the frying oil in a pan and sauté both. Add the ketchup and all the other ingredients and mix well. Simmer the sauce for 5 minutes and add a little water if necessary, depending on the desired consistency.

The dried jalapenos can also be replaced with fresh ones. We recommend approaching the spiciness and therefore the amount of fresh or dried chilies carefully and using less at first.

Our tip

We serve the ketchup variations with grilled potatoes and (vegan) sausages as delicious currywurst variations.
For the grilled potatoes, cut large potatoes into 1 cm thick slices. Put the water in a pan, add the Byodo sea salt and 1 teaspoon of baking powder. Pre-cook the potato slices in it for 5 minutes. Drain the water, allow to evaporate and then grill on both sides until golden brown. Grill the sausages on both sides until crispy.
Pour the ketchup over the sausages while still warm and sprinkle with curry powder.