

Homemade Curry Ketchup

Yield: 3 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/malaysian-curry-sauce-recipe>

Ingredients:

- 2 tablespoons olive oil
- 1 onion medium, chopped
- 1 clove garlic minced
- 1 tablespoon tomato paste
- 1 teaspoon salt
- 1 tablespoon curry ground yellow
- 1 teaspoon ground mustard
- 1/2 teaspoon paprika smokey
- 1 pinch ground cloves
- 1/4 teaspoon ground allspice
- 1/2 teaspoon crushed red pepper flakes
- 28 ounces tomatoes with juice crushed
- 1/2 cup brown sugar
- 1/4 cup apple cider vinegar

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 41 grams
3. Fat: 10 grams
4. Fiber: 5 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1220 milligrams
8. Sugar: 31 grams

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