

Spicy Ketchup

Makes about 1 ½ cups

- 1 tablespoon vegetable oil
- 1 small sweet onion, thinly sliced
- 2 teaspoons white vinegar
- 1 cup ketchup
- 1 chipotle pepper in adobo sauce, minced
- 2 teaspoons adobo sauce from chipotle peppers
- ¼ teaspoon ground cumin

In a small saucepan, heat oil over medium heat. Add onion, and cook, stirring frequently, for 5 minutes or until onion is tender. Add vinegar, and cook for 1 minute. Stir in ketchup, chipotle pepper, adobo sauce, and cumin; cook, stirring constantly for 2 minutes. Remove from heat and let cool. Cover and chill.