

A glass bowl filled with a dark red, thick sauce, likely a condiment, sits on a piece of white parchment paper. The bowl is placed on a rustic wooden surface. Scattered around the bowl are various spices, including red and black peppercorns. In the background, a silver spoon and a white egg are partially visible, adding to the rustic, farm-to-table aesthetic.

QUICK &  
EASY  
CONDIMENTS  
*from scratch*

THE FROM SCRATCH  
FARMHOUSE

BY STACI DROVDAHL



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# Ketchup

## Ingredients:

- 6 oz. tomato paste
- 16 oz. tomato sauce
- 1/4 cup water
- 2 T brown sugar
- 2 T granulated sugar (see note below on sweetener options)
- 3 T apple cider vinegar
- 1 tsp. salt
- 1/4 tsp. ground black pepper
- 1/2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1/4 tsp. ground cinnamon

**Yield: 2 1/2 cups**

## Directions:

1. Combine all of the ingredients in a medium saucepan. Heat on medium heat, whisking to combine.
2. Bring to a boil, then reduce heat and let simmer 10 minutes, whisking often. Be careful! As it thickens it may sputter. I use a sieve or splatter shield to avoid getting burnt.
3. Let cool. Then, transfer to an airtight container for up to 2 weeks.

**Note:** This recipe was written to taste as much like storebought as possible. You can definitely substitute the sugars for natural sweeteners or leave them out completely, however, please be aware that it will change the the flavor considerably.

# Mustard

## Ingredients:

- 1 1/2 cup warm water
- 3/4 cup yellow dry mustard powder or 9 T whole mustard seeds (if you grind your own, choose white mustard seeds unless you like a spicier more pungent flavor than traditional)
- 3/4 tsp salt
- 1/2 tsp. ground turmeric
- 1/2 tsp. garlic powder
- 1/4 tsp. paprika
- 1/3 cup distilled white vinegar

**Yield: 2 cups**

## Directions:

1. Place all of the ingredients in a blender cup, or small blender or food processor. The blender cup works the best!
2. Blend until the mixture is smooth and well blended.
3. Pour the mixture into a nonreactive saucepan. Add 1/2 cup of water.
4. Cook over low heat, whisking continuously, about 5 minutes or until it reaches your desired consistency.
5. Let the mixture cool at room temperature, then transfer to an airtight container and store in the fridge for up to 3 months.
6. I recommend you don't try your homemade mustard for 48-96 hours because the flavors need to mellow a bit, but it will be perfect after that.

Note: It may seem silly to add water to the mixture and then cook it back down to a paste. There is a reason for this! Without cooking the mixture, the ground mustard seeds will be much too pungent.

# Ranch Dip or Dressing

## Ingredients:

- 1 cup mayonnaise
- 1/2 cup buttermilk
- 1 tsp. white vinegar
- 1 tsp. lemon juice
- 1 tsp. sugar
- 1/2 tsp. salt
- 1/2 tsp. black pepper
- 1/2 tsp. garlic powder
- 1 tsp. dried parsley
- for an extra kick add 1/8-1/4 tsp. paprika and/or cayenne pepper

**Yield: 1 1/2 cups**

**Note:** to make a thicker dip, increase mayonnaise by 1/4 cup and use heaping 1/2 teaspoons when adding seasonings.

## Directions:

1. To a small bowl add all of the ingredients beginning with the mayonnaise and buttermilk.
2. Whisk well.
3. Transfer to an airtight container and use within 1 week.

# Barbecue Sauce

## Ingredients:

- 2 cups ketchup
- ½ cup butter
- 1 cup brown or maple sugar
- ½ cup molasses
- ¼ cup apple cider vinegar
- ¼ cup of water
- 1 T of liquid smoke
- 1 T of paprika
- 1 tsp. of black pepper
- 1 T cumin
- 2 tsp. garlic salt
- 1 tsp. of onion powder

**Yield: 3 cups**

## Directions:

1. Mix all of the ingredients together in a medium saucepan over low heat until it comes to a simmer. Whisk continuously while heating.
2. Simmer for 5 minutes, continuing to whisk.
3. Let cool before transferring to an airtight jar. Refrigerate. It will keep up to 1 month.

Note: To make Honey BBQ Sauce, simply add 1 cup of honey after cooling the mixture slightly. Whisk until the honey is liquified and well combined.

# Mayonnaise

## Ingredients:

- 1 large egg
- 1 tsp. yellow mustard
- 1 T white wine vinegar (more mild vinegar taste) or white vinegar or 2 T brine from a ferment kombucha, sauerkraut, or whey from making yogurt
- 1/4 tsp. salt, or more to taste
- 1 cup avocado oil
- 1 tsp. lemon juice
- 1/8 tsp. paprika
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder
- 1/2 tsp. sugar or honey (optional, but sugar does make it taste more like store-bought)

**Yield: 3 cups**

## Directions:

1. Add all of the ingredients to a wide mouth jar.
2. Let the mixture settle so that all of the oil rises to the top.
3. Place an immersion blender at the bottom of the jar, making sure it is flat before you turn it on. (If you don't have an immersion blender you can add everything except the oil to a food processor. Turn it on low and SLOWLY drizzle the oil in.)
4. Turn on low speed, holding it at the bottom until the mixture begins to turn white at the bottom.
5. Then, slowly move the immersion blender up and down a few times to finish emulsifying the oil and blend the rest of the mayo.
6. Unfermented, this will last up to 1 week refrigerated. To ferment, add the brine of a ferment (see recipe) and let sit at room temperature 6-8 hours. Go with 8 if your house is cold and 6 if its warm. Refrigerate. The fermented version will last 2 months.