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Dining Out



Thicker, Sweeter, Spicier: Just Right for Slathering

Good old-fashioned Heinz ketchup is the devil I know — and love — despite the high-fructose corn syrup in the recipe. Most fancy-pants ketchups do not quite measure up in terms of tangy-sweetness.

But a new one, Katchkie Ketchup, made from Hudson Valley tomatoes by Katchkie Farm in Kinderhook, N.Y., has what it takes for me to slather it on my burger or meatloaf. All the qualities of ketchup are ramped up, making it more textured than

Heinz, spicier and a bit sharper. Its distinctive homey sweetness comes from brown sugar. An 8-ounce jar is \$6 at Zabar's, the gift shop at Wave Hill, BLT Market and Market Table.

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