
Chili Sauce III

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

4 quarts ripe tomatoes, peeled and chopped

1 cup white onion, finely ground

1 cup green pepper, finely ground

1 cup sweet red peppers, finely ground

2 cups sugar

2 tablespoons salt

1/4 teaspoon cayenne pepper

1 tablespoon whole cloves

3 three-inch sticks whole cinnamon

1 tablespoon mustard seed

3 cups vinegar

Wash the vegetables thoroughly. Remove the seeds and white portions from the peppers before chopping.

In a heavy pan, combine the vegetables, sugar, salt and cayenne. Place over low heat and stir until the sugar is dissolved.

Cook slowly, stirring occasionally, about two hours or until the mixture thickens. Add the vinegar and the spices, tied in a square of cheesecloth. Cook, stirring occasionally, until very thick, about 30 minutes.

Remove the cheesecloth bag. Pour immediately into hot sterilized jars. Adjust the lids and process in a boiling water bath for 15 minutes.

Yield: 5 pints

Condiments, Sauces

Per Serving (excluding unknown items): 2470 Calories; 15g Fat (4.9% calories from fat); 32g Protein; 617g Carbohydrate; 43g Dietary Fiber; 0mg Cholesterol; 13088mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 31 Vegetable; 1/2 Fat; 29 1/2 Other Carbohydrates.