



RED HOT SAUCE

- 2 Quarts Peeled, Cored and Chopped Tomatoes
- 1 1/2 Cups Chopped, Seeded, Hot Red Peppers
- 2 Cups Vinegar
- 1 Cup Sugar
- 2 Tablespoons Mixed Pickling Spices
- 1 Tablespoon Salt
- 2 Cups Vinegar

DIRECTIONS

1. Combine tomatoes, peppers and 2 cups vinegar.
2. Cook until tomatoes are soft. Press through a sieve.
3. Add sugar and salt.
4. Tie spices in a cheesecloth bag and add to tomato mixture.
5. Cook 30 minutes.
6. Stir frequently.
7. Add remaining 2 cups vinegar.
8. Cook 25 to 30 minutes.
9. Pour into hot jars leaving 1/2 inch headspace.
10. Process for 15 minutes in boiling water bath.