
Chili Sauce II

Home Cookin - Junior League of Wichita Falls, TX - 1976

8 pounds (four quarts) skinned ripe tomatoes, cut in pieces
6 medium onions, chopped
6 green peppers, chopped
1 cup sugar
2 tablespoons salt
3 cups cider vinegar
4 teaspoons whole cloves
3 tablespoons whole allspice
1 tablespoon Tabasco sauce

In a deep kettle, combine the tomatoes, onions, peppers, sugar, salt and vinegar.

Tie the cloves and allspice in a cheesecloth bag. Add the bag to the kettle.

Cook, uncovered, for 2-1/2 to 3 hours or until quite thick, stirring often.

Remove the spice bag. Stir in the Tabasco sauce.

Pour at once into hot sterilized jars. Seal the jars.

Yield: 4 to 5 pints

Condiments, Sauces

Per Serving (excluding unknown items): 1350 Calories; 4g Fat (2.5% calories from fat); 15g Protein; 351g Carbohydrate; 28g Dietary Fiber; 0mg Cholesterol; 12921mg Sodium. Exchanges: 1/2 Grain(Starch); 17 Vegetable; 1/2 Fat; 16 1/2 Other Carbohydrates.