

# Chili Sauce

*Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)*

*14 pounds (or four quarts)  
red ripe tomatoes, peeled,  
cored and chopped  
2 cups chopped onions  
2 cups chopped green  
peppers  
2 hot chili peppers, chopped  
fine  
3 cups brown sugar  
2 cups chopped celery  
3 tablespoons salt  
2 teaspoons ground cloves  
2 teaspoons cinnamon  
2 teaspoons ginger  
2 teaspoons nutmeg  
1 cup white vinegar*

In a saucepan, combine all of the ingredients. Bring to a rapid boil. Boil until the mixture thickens.

Pack the mixture into hot pint jars leaving 1/2 inch head space at the top. Seal the jars.

Process for 10 minutes in a boiling water bath.

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Per Serving (excluding unknown items): 2370 Calories; 10g Fat (3.5% calories from fat); 25g Protein; 592g Carbohydrate; 41g Dietary Fiber; 0mg Cholesterol; 19757mg Sodium. Exchanges: 1/2 Grain(Starch); 26 1/2 Vegetable; 1/2 Fat; 29 Other Carbohydrates.