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# Mary Franzel's Famous Hot Sauce

*Mary Franzel - Hudson's Southland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1/2 cup vegetable oil**

**30 jalapeno peppers**

**4 cans (28 ounce ea) whole tomatoes**

**1 can (29 ounce) tomato sauce**

**1 tablespoon salt**

**3 cloves garlic, minced**

In a large skillet, heat the oil. Add the jalapeno peppers. Cover and cook over low heat until all of the peppers blister, stirring occasionally. Drain the peppers on paper towels.

With rubber or plastic gloves, remove the stems and the clear skin from the peppers. Mash the peppers. Set aside.

In a large kettle over medium heat, cook the tomatoes, tomato sauce, mashed peppers, salt and garlic, uncovered, continuing to occasionally mash all of the ingredients in the kettle, about one hour.

Pour the mixture into eleven to twelve hot pint canning jars. Screw the lids on. Process in a hot water bath for 20 to 25 minutes.

Yield: 11 to 12 pints

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 1280 Calories; 113g Fat (75.8% calories from fat); 13g Protein; 68g Carbohydrate; 21g Dietary Fiber; 0mg Cholesterol; 7927mg Sodium. Exchanges: 12 1/2 Vegetable; 22 Fat.*