

Picante Sauce

Sharon McFarland

Silverdale Chamber Of Commerce Favorite Recipes - 1991

Yield: 5 to 6 pints

*2 quarts ripe firm tomatoes,
peeled and chopped
2 large bell peppers,
chopped
4 large jalapenos, chopped
3 medium onions, chopped
1 large clove garlic,
chopped
1 cup vinegar
1/2 to 3/4 cup brown sugar
3 tablespoons salt
1 teaspoon chili powder
and/or cayenne*

In a heavy kettle, combine all of the ingredients.

Boil until thickened, stirring frequently. Reduce the heat to a simmer. Cook for one and one-half to two hours.

Transfer to clean, hot jars. Leave 1/2-inch head space in each jar. Seal.

Boil the jars for 5 minutes in a water bath.

Per Serving (excluding unknown items): 517 Calories; 1g Fat (2.0% calories from fat); 7g Protein; 133g Carbohydrate; 12g Dietary Fiber; 0mg Cholesterol; 19232mg Sodium. Exchanges: 8 Vegetable; 0 Fat; 5 1/2 Other Carbohydrates.