

Grandma's Chili Sauce

Yield: about 6 to 7 half-pints

Try this classic chili sauce as a garnish to any dish.

- 4 cups tomatoes, peeled and diced (Not necessary to peel them), about 2 lbs.
- 5 stalks celery, finely diced
- 2 apples, peeled, cored, and diced
- 1 small sweet green pepper, finely diced
- 1 small hot red pepper, seeded and finely chopped (optional)
- 1 small onion, finely chopped
- 1/2 of a sweet red pepper, finely diced
- 1 cup white vinegar (5%)
- 1/3 cup granulated sugar
- 1/2 teaspoon pickling salt
- 3 cinnamon sticks, each 3" long
- 1" piece of dried whole ginger
- 1 teaspoon whole allspice berries

1. In a large pot, combine: tomatoes, celery, apples, green pepper, red pepper, vinegar, sugar, salt and hot pepper if using. Tie cinnamon, ginger and allspice in a piece of cheesecloth and add to vegetable mixture.
2. Bring mixture to a boil over high heat; reduce heat and boil gently, uncovered, for about 1-1/2 hours or until mixture reaches the desired consistency. Stir occasionally. Remove and discard spice bag.
3. Ladle hot sauce into hot jars, leaving 1/4-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
4. Process in a boiling water or steam canner for 20 minutes at 0-1,000 feet elevation, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, 35 minutes at 6,001-8,000 feet, and 40 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preservation, 2006/2012