

Easy Hot Sauce

Yield: About 7 to 8 half-pint jars

- 8 cups (64 ounces) canned, diced tomatoes, undrained
- 1½ cups seeded, chopped Serrano peppers*
- 4 cups distilled white vinegar (5%)
- 2 teaspoons canning salt
- 2 tablespoons whole mixed pickling spices

***Caution: Wear plastic or rubber gloves when handling, cutting and seeding hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

1. Wash and rinse half-pint canning jars; keep hot until ready to use. Wash lids and set aside.
2. Place mixed pickling spices in a spice bag and tie the ends firmly. Mix all ingredients in a Dutch oven or large saucepot. Bring to a boil, stirring occasionally. Simmer another 20 minutes, until tomatoes are soft.
3. Press mixture through a food mill. Return the liquid to the stockpot, heat to boiling and boil for another 15 minutes.
4. Fill hot sauce into clean, hot half-pint jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
5. Process half-pint jars in a boiling water or atmospheric steam canner for 10 minutes at 0-1,000 feet, 15 minutes at 1,001-6,000 feet, and 20 minutes above 6,000 feet.

Source: National Center for Home Food Preservation, 2017



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