

# FALL

## *Chili Sauce*

*Lane's mom first gave me some of this to use over roasted meats. I had never tasted it before, and I loved it from the start! Then we shared some with my mom, and she remembered that she had eaten it as a child growing up but hadn't carried the tradition on from her home. She wanted the recipe. Chili Sauce is a favorite for all of our family members is a canning priority chez nous.*

12 large tomatoes, peeled, cored  
2 large or 3 medium onions  
2 green bell peppers, seeded  
2 sweet red bell peppers, seeded

Chop all of these up in the Cuisinart (or finely by hand) and put in a large, heavy pot.

Add:

2 c. apple cider vinegar  
1 ½ c. brown sugar  
1 T. canning salt  
1 oz. whole pickling spice, bagged (in a square of cheesecloth—usually about 8 inches square or something—and tied tightly with string)

Cook for 1 ½ to 2 hours: Bring to a boil, stirring to prevent burning, then allow to simmer and thicken. Stir at least every 30 minutes when simmering. Remove spice bag. Ladle hot sauce into hot jars, leaving ¼ inch headspace. Adjust 2 piece caps. Process 15 minutes in a boiling-water canner. Yield: about 6 pints.

*Note: This is not a quick process. I plan on the whole afternoon! (...especially if you want to make more than one batch, because our family eats a whole pint each time we make roast.) You really want to keep it stirred because it can burn easily. The pickling spice isn't always easy to find: call before you shop or order some online. When I finally found some, I bought several. Like Pargie's friend's mother (who lived in a small Wyoming town) told me about shopping, "If one is good, two is better."*