

SPICY CHILI SAUCE



Add the spices about an hour before the sauce is done; the flavor will be better. To turn into a top-rate barbecue sauce, use a mixture of this sauce with melted butter or olive oil

6 1/2 lbs firm, ripe tomatoes (about 26 medium)
1/2 pound onions (about 3 medium)
3/4 pound red or green bell peppers (2 medium)
3 cups cider vinegar (at least 5 percent acidity)
1 cup granulated sugar
2 t salt
1 1/2 t ground cinnamon
1 t dry mustard
1 t ground mace
1 t ground cloves

Wash 3 pint jars.
Keep hot until needed.
Prepare lids as manufacturer directs.

Core tomatoes and cut into chunks. Peel onions and cut into chunks. Stem and seed the bell peppers and cut into chunks. Place prepared vegetables in the work-bowl of a food processor, in batches if necessary, and pulse/chop to a rough puree. Transfer the mixture to a wide 4-quart non aluminum saucepan. Add vinegar and sugar, bring quickly to a boil, and simmer about 3 1/2 hours, or until slightly thicker than ketchup. Stir in salt, cinnamon, mustard, mace and cloves after 2 1/2 hours. Stir often, especially toward the end of the cooking time, to prevent sticking.

Ladle sauce into 1 hot jar at a time, leaving 1/2 inch head space. Wipe jar rim. Attach lid. Fill and close remaining jars. Process in a boiling-water bath for 15 minutes (20 min. at 1001-6000 feet; 25 min. above 6000 feet)..