

### **Canning Hot Dogs with Hot Pepper Sauce**

8 cups slice hot peppers

1 pint Wesson oil

1 pint cider vinegar

3 cups sugar

1 tablespoon salt

2 32-oz bottles catsup

4lbs all meat hot dogs, sliced

1 clove of garlic in each pint jar

Mix oil, vinegar, sugar, salt, and catsup in large pan. Add sliced hot dogs and bring to a boil. Cook 5 minutes. Add sliced peppers and cook until peppers are wilted, about 3 to 4 minutes. Put into pint jars and seal according to pressure canning guidelines. Makes 13 pints