

Red Hot Sauce By Kathy Torres on Wednesday, September 18, 2013 at 11:47am
makes about 4 half pints

2 quarts chopped peeled cored tomatoes (about 12 large)
1 1/2 cups chopped and seeded hot peppers
1 quart vinegar
1 cup sugar
1 tablespoon salt
2 tablespoons mixed pickling spices

Combine tomatoes, peppers and 2 cups of vinegar in large saucepot. Cook until soft. Run thru food mill to remove seeds and skins of peppers.

Add back to saucepot, add sugar and salt. Tie spices in a spicebag (I used a coffee filter) and add to pot. Add remaining 2 cups of vinegar. Simmer until thick. Stir frequently to prevent sticking. simmer to desired thickness.

Ladle hot sauce into hot jars, leaving 1/4 inch headspace. Adjust lids, process 15 minutes in hot water bath.