

Sloppy Joe Sauce Suzanne Lepkowski

1 gallon peeled, cored, chopped ripe tomatoes(5#, approx. 1 ice cream bucket full)

2 cups chopped celery(8 oz)

2 cups chopped onions(2 lg approx. 13 oz)

1 1/2 cups chopped sweet bell peppers(8 oz)

1 cup brown sugar

1/2 cup corn syrup

1 clove garlic, minced

3 t Worcestershire sauce

1 Tbsp salt

3 T Apple Cider Vinegar

Combine tomatoes and vegetables in a large kettle and cook down for about 30 minutes, or one hour in a steamer. Can juice if using steamer. Run/Press through a food mill. If using kettle method, cook down until it is reduced to about half in volume. Otherwise add remaining ingredients and cook slowly until mixture is the consistency you want (about an hour, but considerably less if steamer already extracted juice). Stir more and more frequently as it thickens or it will scorch. Pour hot into hot jars.

Process pints 20 minutes in a boiling water bath, quarts 35 minutes. I Pressure canned mine for 15 min @ 10PSI. Made approx. 4.5 pints of sauce.

To serve brown 2# meat add 1 pint sauce, or 1# meat to 1 jelly jar sauce.