

Red Enchilada Sauce Makes 3 pints

Ingredients:

2 cans (6 ounces each) tomato paste (plain old tomato paste, no flavorings or seasonings)

4 cans (8 ounces each) tomato sauce (plain old tomato sauce)

1-1/2 to 2 cups water

1/4 cup chili powder

1 Tbsp. granulated white sugar (may need a bit more)

1 Tbsp. of unsweetened baking cocoa

Directions:

In saucepan, add water, tomato sauce and blend in tomato paste until smooth; simmer on low heat until this bubbles.

Add chili powder, cocoa and sugar.

Sauce should be smooth and slightly thick, but not too thick (a cross between tomato paste and tomato sauce - you may need to add a little more water).

Simmer on low for about 45 to 60 minutes, until all ingredients are well blended and there is no "gritty" feel from the chili powder. Makes about 3 to 4 cups of sauce.

Process pints 10LBS for 15 minutes