

Taco Sauce By Angel Frazier on Monday, August 12, 2013 at 12:02pm

****this is to taste (ours) so this recipe can be adjusted to your likings.****

3 quarts tomato sauce*

1/2 cup paprika

1/4 cup onion powder

1/4 cup garlic powder

2 cups vinegar (we use apple cider)

1 Tbsp salt (we use sea salt)

1/2 cup sugar

1/2 cup chili powder

1 cup jalepeno pepper juice

1. Bring all ingredients to boil. Remove from heat.

2 Fill pints or quarts within 1/2" head space.

3. Water bath 30 minutes for pints, and 40 minutes for quarts.

*we used a 5-gal bucket of whole off the vine of tomatoes from our garden, washed them, cut them up and cooked about 1/2 day in a big roaster pan til cooked down and looks like chunky tomato sauce...then take an immersion blender to them and run through a food mill, this is how we make our tomato sauce for making pasta sauce, ketchup, taco sauce, etc.