

# Chili Sauce

## Ingredients

- 4 tsp. whole cloves
- 3 tbsps. Whole allspice
- 4 qts. chopped skinned ripe tomatoes (8 lbs.)
- 2½ cups chopped peeled medium onions (6)
- 2½ cups chopped seeded green or sweet red peppers (6)
- 1½ cups granulated sugar
- 2 tbsps. salt
- 1 qt. cider vinegar

## Instructions

1. Tie spices in a cheesecloth bag.
2. Add to combined remaining ingredients in the kettle.
3. Cook, uncovered, 2½ to 3 hrs. or until quite thick, stirring often.
4. Remove spice bag.
5. Pour sauce at once into clean, hot preserve jars
6. Makes 4-5 pints.