

CHILI SAUCE

Last Modified: NEVER

PREP: 15 Min
COOK: 4 Hrs
STOVETOP

F EASY

MOM K'S - SAUCE

MAKES 24 PINTS

QUA	MEASURE	INGREDIENT	PROCESS
1	Peck	Ripe Tomatoes (12 ~ 14 Pounds)	Chopped
1	Pound	Celery	Fine Diced
2	Large	Green Bell Peppers (Seeded)	Fine Diced
1	Large	Red Bell Pepper (Seeded)	Fine Diced
1/2	Whole	Hot Pepper (Seeded)	Fine Diced
2	Cups	Yellow Onions	Fine Diced
3	Tbsp	Kosher Salt	
1	Cup	Granulated Sugar	
2 1/2	Cups	Cider Vinegar (Heinz)	
1	Tbsp	Mustard Seeds	
1	Tbsp	Celery Seeds	
1	Stick	Cinnamon	
1	Cup	Light Brown Sugar	Packed
3+	Tbsp	Whole Mixed Spices	
		I ASS-U-ME THIS TO BE???????	
1	Tbsp	Coriander Seeds	
1	Tbsp	Mustard Seeds	
1/2	Tbsp	Black Peppercorns	
1/2	Tbsp	Celery Seeds	
1/2	Tbsp	Dill Seeds	

PREPARATION

FACTOID	Chris had this Recipe and says she cans it by the ton every fall.
FACTOID	This is a Mom's Original Recipe - I am ABSOLUTELY uncertain as to what she meant by "Whole Mixed Spices" & have inserted my substitution.
TOOLS	1) Large Stainless Steel Skillet 2) Large Saucepan & Lid
1	In a large skillet over medium high heat, fry the Hamburger until browned and crumbled, drain and set aside, mix in a large pinch of Salt.
2	Melt the Butter and saute the Onions, Bell Pepper, Celery and Garlic until the Onions are transparent.
3	In a large saucepan over medium low heat, Mix all of the ingredients together and simmer them for 3 to 4 hours.