

# Hot Sauce

## Ingredients

- 1/2 bushel of tomatoes
- 8 onions, chopped
- 5 bell peppers, chopped
- 7 hot pepper, chopped
- 6 bulb garlic
- 1 1/2 cups sugar
- 1/4 cup salt
- 2 cups white vinegar
- 1 tsp cumin

## Instructions

Put tomatoes in hot water a few minutes until skin is ready to come off. Chop up in food processor. Put chopped tomatoes in a large pot on top of stove, add onions, bell peppers, hot peppers, garlic, sugar, salt, cumin and vinegar. Simmer for two hours or longer. Put in hot jars and seal.

## Notes

This recipe was found in between pages of Nell Hutchins recipe books. Nell put up a lot of pickles fom her garden.

## Summary

**Yield:** 0

**Source:** Nell Hutchins

**Prep Time:** 20 minutes

**Category:** Sauces

**Cuisine:** American

**Tags:** bell peppers, tomatoes, Hot Sauce