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

Summary

Yield: 0
Source: Nell Hutchins
Prep Time: 20 minutes
Category: Sauces
Cuisine: American
Tags: bell peppers, tomatoes, Hot Sauce

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.