

Date 6-13-12

"Chile Sauce"

1- Chop and Cook until nearly tender 1/2 bu. Ripe tomatoes.

Dip off some juice if excessively juicy.

2- Add ~~2~~ Med. size white onions Chopped, 3 green peppers - Chopped, 3 red peppers - Chopped, 6 or 7 Hot peppers - Chopped. Boil until tender.

3- Add and Cook until thick  
3 T salt

1 qt White Vinegar

3 lbs sugar (sucra)

6 T Mixed pickling spices

WATCH!! Scorches easily -

- This is Mrs Gwen McKenzies recipe. (Coach McKenzie's wife)

I think maybe we put it in a hot water bath after putting it in jars, and sealed the jars - I know! I didn't have a pressure cooker.

Christine

To those who by persistence in doing good seek glory, honor and immortality, he will give eternal life.

Romans 2:7 NIV