



Easy Hot Sauce

8 cups (64 ounces) canned, diced tomatoes, undrained
1½ cups seeded, chopped Serrano peppers*
4 cups distilled white vinegar (5%)
2 teaspoons canning salt
2 tablespoons whole mixed pickling spices

*** Caution: Wear plastic or rubber gloves when handling, cutting and seeding hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.**

Yield: About 4 half-pint jars

1. Wash and rinse half-pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.
2. Place mixed pickling spices in a spice bag and tie the ends firmly. Mix all ingredients in a Dutch oven or large saucepot. Bring to a boil, stirring occasionally. Simmer another 20 minutes, until tomatoes are soft.
3. Press mixture through a food mill. Return the liquid to the stockpot, heat to boiling and boil for another 15 minutes.
4. Fill hot sauce into clean, hot half-pint jars, leaving ¼-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
5. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12-24 hours and check for seals.

		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	10 min	15 min	20 min

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation Released by Elizabeth L. Andress, Ph.D., Department of Foods and Nutrition, College of Family and Consumer Sciences. March 2003.

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