

Taco Sauce

Ingredients:

3 cups tomatoes, peeled and chopped.

2 each, yellow and green Jalapeno peppers, seeded and chopped.

3/4 cup onion, chopped

1 and 1/2 teaspoon salt

3 garlic cloves

1/2 cup vinegar (5%)

Combine all the ingredients, bring to a boil. Cover and simmer five minutes. Pack in hot clean jars. Use all the liquid, divide it among all the jars leaving 1/2 inch headspace. Put on caps. Screw band firmly tight.

Yield = 2 1/2 pints

Process in boiling water bath, pints 30 minutes. (Utah County altitudes)

From USU Extension "Tomato and Low-Acid Food Mixtures", 1987
