

# Taco Sauce - large batch

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## Ingredients:

- 8 quarts tomatoes, finely chopped
- 2 cloves garlic, chopped
- 5 cups onion, chopped
- 4 yellow or green Jalapeno peppers, chopped
- 4 green chilies, peeled, seeded, chopped
- 2 1/2 cup vinegar
- 1/2 tablespoon white pepper
- 1 1/2 tablespoons sugar
- 2 tablespoons MSG

**Combine all ingredients and cook while stirring until thick, one to two hours. Pack hot into jars. Close with a new lid and a metal band firmly tight.**

**Yield 14 pints.**

Process in boiling water canner:

pints - 30 minutes

half pints - 20 minutes (Utah County altitudes).

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

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