

Barbecue Sauce

Yield: About 4 pint jars

4 quarts (16 cups) peeled, cored, chopped red ripe tomatoes (about 24 large tomatoes)
2 cups chopped celery
2 cups chopped onions
1½ cups chopped sweet red or green peppers (about 3 medium peppers)
2 hot red peppers, cored, and chopped
1 teaspoon black peppercorns
2 cloves garlic, crushed
1 cup brown sugar
1 tablespoon dry mustard
1 tablespoon paprika
1 tablespoon canning salt
1 teaspoon hot pepper sauce (e.g., Tabasco®)
1/8 to 1¼ teaspoon cayenne pepper
1¼ cups of (5%) vinegar

***Caution:** Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

1. Wash and rinse canning jars; keep hot until ready to use. Wash lids and set aside.
2. Combine prepared tomatoes, celery, onions, and peppers. Cook until vegetables are soft (about 30 minutes). Purée using a fine sieve, food mill, food processor or blender. Cook until mixture is reduced to about one half, (about 45 minutes).
3. Tie peppercorns in a cheesecloth bag; add with remaining ingredients and cook slowly until mixture is the consistency of catsup, about 1½ to 2 hours. As mixture thickens, stir frequently to prevent sticking. Remove bag of peppercorns.
4. Fill hot sauce into clean, hot jars, leaving ½ inch headspace. Remove air bubbles and adjust headspace if needed.
5. Wipe rims of jars with a dampened clean paper towel; apply two-piece metal canning lids.
6. Process half-pint or pint jars in a boiling water or atmospheric steam canner for 20 minutes at 0-1,000 feet, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, and 35 minutes above 6,000 feet.

Note: There are many types of barbecue sauce recipes and the acidity will vary among recipes. This canning process is intended for this recipe and procedure.

Source: National Center for Home Food Preservation, 2017