

## Chicken Wing Sauce

*Yield: about 8 half-pints*

*Use this shelf stable tomato sauce as a dipping sauce with grilled chicken wings or as a time saving ingredient.*

10 cups chopped, cored peeled tomatoes  
2 cups chopped onions  
1/3 cup lightly packed brown sugar  
1/2 teaspoon cayenne pepper  
1-1/2 cups white vinegar (5%)  
4 teaspoons salt  
2 cloves garlic, minced  
1 teaspoon ground allspice  
1 teaspoon ground cinnamon  
1 teaspoon ground cloves  
1 teaspoon ground ginger

1. In a large stainless steel saucepan, combine tomatoes, onions, brown sugar and cayenne. Bring to a boil over high heat, stirring constantly. Reduce heat and boil gently; stirring occasionally, for 30 minutes. Remove from heat and let cool slightly.
2. Working in batches, transfer mixture to a blender or a food processor fitted with a metal blade and puree until smooth.
3. Return puree to saucepan. Stir in vinegar, salt, garlic, allspice, cloves, cinnamon, and ginger. Bring to a boil over high heat, stirring constantly. Reduce heat and boil gently, stirring occasionally, until mixture is the consistency of a thin commercial sauce, about 1 hour.
4. Ladle hot sauce into hot jars, leaving 1/2-inch headspace. Remove air bubbles and adjust headspace, if necessary, by adding hot sauce. Wipe rims with a dampened clean paper towel; adjust two-piece metal canning lids.
5. Process in a boiling water or steam canner for 20 minutes at 0-1,000 feet elevation, 25 minutes at 1,001-3,000 feet, 30 minutes at 3,001-6,000 feet, 35 minutes at 6,001-8,000 feet, and 40 minutes at 8,001-10,000 feet.

*Source: Ball Complete Book of Home Preservation, 2006/2012*