

Chili Sauce

Yield: about 7 half-pints

1 cinnamon stick (about 4 inches) broken in half	1-1/2 cups white vinegar (5%)
1 bay leaf	1-1/2 cups granulated sugar
2 teaspoons mustard seeds	1 cup chopped seeded red bell pepper
1 teaspoon celery seeds	2 tablespoons chopped seeded jalapeño pepper
1/2 teaspoon whole black peppercorns	1 teaspoon salt
12 cups chopped cored peeled tomatoes	2 cloves garlic, finely chopped
2 cups chopped onions	1/2 teaspoon ground ginger
2 cups chopped seeded green bell peppers	1/2 teaspoon ground nutmeg

1. Tie the cinnamon stick, bay leaf, mustard seeds, celery seeds, cloves and peppercorns in a square of cheesecloth, creating a spice bag.
2. In a large stainless steel saucepan, combine tomatoes, onions, green peppers, vinegar, sugar, red pepper, jalapeno pepper, salt and spice bag. Bring to a boil over high heat, stirring frequently. Reduce heat and boil gently, stirring occasionally, until mixture is reduced by almost half, about 2 hours. Stir in garlic, ginger and nutmeg; boil gently, stirring frequently, until mixture mounds on a spoon, about 15 minutes. Discard spice bag.
3. Meanwhile, Wash and rinse canning jars; keep hot until ready to use. Prepare lids and bands according to manufacturer's directions.
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 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-3,000 feet, 25 minutes at 3,001-6,000 feet, 30 minutes at 6,001-8,000 feet, and 35 minutes at 8,001-10,000 feet.

Source: Ball Complete Book of Home Preserving, 2012