

Salsa

from *The National Grange Cookbook* via Uncle Mac

8 large tomatoes, peeled, chopped

2 large onions, chopped

4 jalapeno peppers, chopped,

or 1 small 4 ounce can jalapeno peppers, diced

2 cloves garlic, chopped

1 - 8 ounce can tomato sauce

2 tablespoons vinegar

1 teaspoon sugar

2 teaspoon salt

Combine tomatoes, onions, peppers and garlic in 2 quart saucepan. Add tomato sauce, vinegar, sugar and salt; mix well. Simmer 30 minutes or to desired consistency. Spoon into sterilized jars, leaving 1/2 inch for head space; seal with 2 piece lids. Process in boiling water bath for 35 minutes.

Note: Mac adds 3 -4 dried ground peppers.

The more you add the hotter it gets.