

Aunt Maddie's Chili Sauce (Salsa?)

Original Recipe

- 2 Large Tins Canned Whole Tomatoes (~4 Cups Fresh tomatoes)
- 2 Large Onions
- Celery (few strips) or Green Pepper
- 1 Cup Applesauce (Assuming unsweetened)
- 3/4 cup vinegar - sweet pickles
- 2 or 3 cups sugar (to taste)

Modifications added by Craig & Tony

- If using Sweetened Applesauce, no sugar is required.
- 3 Cloves Garlic (slices)
- Handful of fresh finely chopped Parsley (guessing 2 teaspoons dried)
- 1-4 Scotch Bonnet Peppers (depending on desired spiciness).

Boil all ingredients until mixture reaches desired consistency.

To Preserve

A - Boil jars for 5 minutes.

B - Add lids and a metallic knife to boiling water for last minute.

C - Fill hot jar leaving 1cm (1/2 inch) air space at top.

D - Use knife to remove trapped air

E - Seal Jars and submerge in boiling water for 10 minutes to complete preserving process.