



## How to make a hot chilli sauce

### Ingredients:

5kg tomatoes  
10 onions  
4 garlic cloves  
500g whole jalapeno peppers  
9 cups cider Vinegar  
3 cups sugar  
3 teaspoons salt  
2kg of red peppers seeds removed, roasted and skin off

### Method:

Chop everything relatively fine.  
Place in a stockpot and boil for 1 hour then let cool completely.  
Process in batches in a blender then boil for 2 additional hours or to desired thickness.  
Makes aprox. 24 pints depending on how much you let it boil down.

