Cayenne Pepper Sauce

3 pounds hot peppers (for example, Anaheim, Hungarian, Jalapeños)
¼ cup minced garlic
4 cups sliced onion (about 2 medium as bought)
¼ cup stemmed, chopped cilantro
3 cans (28 ounces each) diced tomatoes
3 cups cider vinegar (5%)
2½ cups water

* Caution: Wear plastic or rubber gloves when handling and cutting hot peppers or wash hands thoroughly with soap and water before touching your face or eyes.

Yield: About 5 pint jars

1. Wash and rinse pint canning jars; keep hot until ready to use. Prepare lids according to manufacturer's directions.

2. Wash, trim and slice peppers and onions into rings, using a mandolin slicer or a food processor.

3. In a 10-quart Dutch oven or stockpot, mix together all ingredients. Bring to a boil and boil 1 hour. Reduce heat slightly and simmer 1 additional hour. Turn heat off, and cool mixture slightly.

4. Puree vegetables in a blender about 2 minutes per blender batch. Return pureed mixture to stockpot and bring carefully just to a boil. (The mixture will start to spatter as it gets close to boiling; heat slowly while stirring constantly, being careful not to get burned by splashing sauce.) Turn off heat.

5. Fill hot sauce into hot, clean pint jars, leaving ½-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened, clean paper towel; apply two-piece metal canning lids.

6. Process in a boiling water canner according to the recommendations in Table 1. Let cool, undisturbed, 12 to 24 hours and check for seals.

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Notes: This is a very hot sauce. Some suggested uses include:
- Add a small amount to a soup to give it a “spicy-hot” bite.
- Stir a small amount into vegetable dishes to give them an extra “zing.”
- Pep up your cheese dip with a small amount to make it a “hot” item.
- Add some to that pot of chili you’re cooking up – make it fiery!

| Table 1. Recommended process time for Cayenne Pepper Sauce in a boiling-water canner. |
|-----------------------------------|---------------------------------|----------------|----------------|
| Style of Pack | Jar Size | 0 - 1,000 ft | 1,001 - 6,000 ft | Above 6,000 ft |
| Hot | Pints | 10 min | 15 min | 20 min |