Easy Hot Sauce

8 cups (64 ounces) canned, diced tomatoes, undrained
1½ cups seeded, chopped Serrano peppers*
4 cups distilled white vinegar (5%)
2 teaspoons canning salt
2 tablespoons whole mixed pickling spices

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

Yield: About 7 to 8 half-pint jars

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

2. Place mixed pickling spices in a spice bag and tie the ends firmly. Mix all ingredients in a Dutch oven or large saucepot. Bring to a boil, stirring occasionally. Simmer another 20 minutes, until tomatoes are soft.

3. Press mixture through a food mill. Return the liquid to the stockpot, heat to boiling and boil for another 15 minutes.

4. Fill hot sauce into clean, hot half-pint jars, leaving ¼-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.

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

Table 1. Recommended process time for Easy Hot Sauce in a boiling-water canner.

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0 - 1,000 ft</th>
<th>1,001 - 6,000 ft</th>
<th>Above 6,000 ft</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Half-pints</td>
<td>10 min</td>
<td>15 min</td>
<td>20 min</td>
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</tbody>
</table>

Developed at The University of Georgia, Athens, for the National Center for Home Food Preservation
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