



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.				
		Process Time at Altitudes of		
Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints	10 min	15 min	20 min

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This material is based upon work supported by the Cooperative State Research, Education, and Extension Service, U.S. Department of Agriculture, under Agreement No. 00-51110-9762.