Chili Sauce

Recipe from the kitchen of Mrs. Selmser

Ingredients

- 12 large ripe tomatoes
- 2 large onions, chopped and mixed
- 4 medium-sized green peppers
- 2 Tbsp salt
- 1 Tbsp ground cinnamon
- 1 Tbsp sugar
- 3 cups vinegar

Instructions

1. Chop tomatoes, onions, and green peppers and combine.
2. Add salt, ground cinnamon, sugar, and vinegar.
3. Boil for 1 1/2 hours, stirring frequently.

Chili Sauce.

12 large ripe tomatoes
2 large onions (chop + mix)
4 medium sized green peppers
2 tbs salt
1 tbs sugar
1 tbs ground cinnamon
3 C vinegar

boil 1½ hrs. stir frequently

Mrs Selmser recipe

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