Catsup

Ingredients

- 1/2 bushel tomatoes, peeled
- 2 1/2 pints cider vinegar (5 cups)
- 3 green peppers
- 8 Tbsp salt
- 1 small Tbsp allspice
- 1 tsp red pepper
- 1/2 tsp cloves
- 1/2 tsp pepper
- 2 Tbsp cinnamon
- 2 lbs sugar (4+ cups)
- 2 medium onions

Instructions

1. Peel tomatoes.
2. Cut onions and peppers into small pieces.
3. Cook together about 1/2 hour.
4. Put through colander.
5. Add rest of the ingredients and cook until quite thick.
6. Seal while hot.

Catsup

1/2 bushel tomatoes, peeled
2 1/2 pints cider vinegar (5c.)
3 green peppers
8 T. salt
1 small Tblsp. allspice
1 t. red pepper
1/2 t. cloves
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2 T. cinnamon
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