Government Sauce

Yields 7 to 8 pints

Ingredients

- 3 quarts ripe tomatoes, peeled and chopped
- 2 quarts apples, peeled, cored and chopped
- 5 medium onions, chopped
- 2 cups vinegar
- 1 3/4 cups sugar
- 1 1/2 tsp paprika
- 1 tsp dry mustard
- 1 tsp cinnamon
- 1/2 tsp cloves
- 2 tsp salt

Instructions

1. Combine prepared vegetables and apples with all other ingredients.
2. Cook until mixture is thickened, stirring occasionally, usually about 30 minutes.
3. Pour into hot, sterilized jars and seal.
4. If you prefer to insure the seal by processing, process for 10 minutes in a boiling water bath.

GOVERNMENT SAUCE

- 3 quarts ripe tomatoes, peeled and chopped
- 2 quarts apples, peeled, cored and chopped
- 5 medium onions, chopped
- 2 cups vinegar
- 1¾ cups sugar
- 1½ teaspoons paprika
- 1 teaspoon dry mustard
- 1 teaspoon cinnamon
- ½ teaspoon cloves
- 2 teaspoons salt

Combine prepared vegetables and apples with other ingredients. Cook until mixture is thickened, stirring occasionally, usually about 30 minutes. Pour into hot, sterilized jars and seal. If you prefer to insure the seal by processing, process for 10 minutes in boiling water bath. Yields 7 to 8 pints.

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