Chile Sauce

Recipe from the kitchen of Lena - 1973

Ingredients

- 1 gallon ripe tomatoes, peeled and partly cooked (drain off most liquid for juice)
- 2/3 cup chopped onions
- 2 cups vinegar
- 1 1/2 cups white sugar
- 5 tsp salt
- 1 tsp nutmeg
- 2 tsp ginger
- 3/4 tsp Tabasco Sauce
- 1 tsp cinnamon
- 1/2 tsp curry powder
- 1 tsp mustard

Instructions

1. Peel and partly cook tomatoes; drain off most of the liquid (reserve for juice if desired).
2. Stir all ingredients together.
3. Boil for 2 hours or until thick enough.

Chili Sauce

Lenas 1923

1 gal ripe Tomatoes peeled + partly cooked
(Drain of most liquid for juice)

2/3 C. copped onions
1 1/2 C. white sugar
1 tsp. nutmeg
3/4 tsp Tabasco Sauce
1/2 tsp. curry Powder
2 C. vinegar
5 tsp. salt
2 tsp ginger
1 tsp Cinnamon
1 tsp. Mustard

Stir all together and boil 2 hrs. or until thick enough.

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