

# Our State eats

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## Chili Sauce

*Yield: About 5 quarts.*

- ¼ bushel Roma tomatoes (about 13 pounds)**
- 1 small bell pepper, chopped**
- 1 to 2 hot peppers, chopped**
- 1 bunch celery, chopped**
- 1¼ pounds yellow onion, chopped**
- 2 cups vinegar**
- 1¼ pounds sugar**
- ½ cup salt**
- Allspice to taste (about ½ tablespoon)**

Score, blanch, and peel tomatoes, then cut into small pieces. In a large container, combine tomatoes, peppers, celery, and onions. Add vinegar, sugar, salt, and allspice, and let sit overnight. Pour mixture into a Nesco roaster or Crock Pot and cook on slow for 6 to 8 hours. Can and seal to enjoy later, or mix with pinto or kidney beans and ground beef or turkey, and serve as a dip or over macaroni.



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