

Heritage Recipes

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Chili Sauce/Fruit sauce

Old Recipe Detective Blog Request, Found by Cam

Chili Sauce/Fruit sauce

Makes 4-6 pints

- 1 cup chopped red bell pepper
- 1 cup chopped green bell pepper
- 1 cup chopped onion
- 1 (17 oz) can sliced cling peaches, drained and chopped
- 1 (17 oz) can sliced apples, drained and chopped (or you can sub pears)
- 4 (16 oz) cans stewed tomatoes
- 1 rounded Tbs. whole pickling spices tied in a cheese cloth bag
- 1 cup brown sugar
- 1/2 cup white/apple cider or red wine vinegar
- 1 teaspoon seasoning salt
- dash of dill weed

Cook first 7 ingredients together in a large saucepan for 15 minutes. Add all remaining ingredients and cook until thickened and tender. Remove spice bag. Pour into sterilized pint jars and seal according to manufacturer's directions. Let cool, check seal, clean and store.

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