

Red Taco Sauce



Ingredients

- 8 quarts peeled, cored, finely chopped paste tomatoes
- 2 cloves garlic, crushed
- 5 cups chopped onions
- 4 jalapeños, seeded and chopped
- 4 long green chiles, seeded and chopped
- 2 1/2 cups vinegar
- 2 tablespoons salt
- 1 1/2 tablespoons black pepper
- 1 tablespoon sugar
- 2 tablespoons oregano leaves (optional)
- 1 teaspoon ground cumin (optional)

Info

- **Prep:** 1 hour
- **Cook:** 90 minutes
- **Serves:** 16 PINTS!!!!
- [Source](#)

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Directions

1. Combine ingredients in a large saucepan. Bring to a boil, then reduce heat and simmer, stirring frequently until thick (about 1 hour). Ladle hot mixture into pint jars, leaving 1/2-inch headspace. Adjust lids and process in boiling-water canner for 15 minutes at 0-1,000 feet elevation, 20 minutes at 1,001-6,000 feet, and 25 minutes above 6,000 feet.
2. This recipe works best with paste tomatoes because slicing tomatoes will yield a thin, watery salsa. If you only have slicing tomatoes available, use the Tomato/Tomato Paste Salsa recipe.

[mexican](#), [salsa](#), [canning](#), [tomato](#), [jalapeno](#), [green chile](#), [vinegar](#)

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