



Calliari's Bakery

318 DuBois Street

DuBois, pa. 15801

814-371-4781

calliari@comcast.net

HOT PEPPERS IN SAUCE

4 QUARTS PEPPER cut up into slices or chunked (seeded) leave seed in if you want them real hot!

8OZ TOMATO PASTE

1tsp salt

2 Cups Vinegar

1 Cup oil

1 tsp Garlic powder

1Cup Sugar

Have jars washed and clean and put in oven or dishwasher to stay hot ,

lids and rings put in a hot water on stove in hot water to stay hot.

COMBINE ALL THE INGREDIENTS IN A KETTLE OR LARGE PAN EXCEPT THE PEPPERS AND HEAT ON STOVE UNTIL IT COMES TO A SLIGHT BOIL

NOW ADD THE PEPPERS TO THE POY AND STIR IN AND AFTER THE FIRST BUBLE OR A BOIL COME YOU CAN START CANNING THEM

I PUT PEPPERS IN A JAR AND WIPE THE TOP OF JAR OFF AND THEN PUT LID AND RING ON SET ASIDE AND IT WILL POP WHEN SEALED.