

Spaghetti Sauce

to Can or Freeze

18 – 20 cups pureed tomatoes,
4 pkgs Clubhouse spaghetti sauce mix,
8 – 10 stems celery,
1 ½ tsp pickling salt (or to taste),
pepper to taste,
4 large diced onions,
4 garlic cloves minced,
2/3 c sugar,
3 green or coloured peppers.

Cook until thickened. Put in jars and process or freeze in containers with 1" room below the lid of the jar.

Yields: 12 – 13 pints.