

Tomato and Chilli Sauce

A lovely sweet, but spicy sauce for use on meats, pies, and burgers.



- 6 tomatoes large ripe
- 2 brown onions roughly chopped
- 2 red capsicums deseeded peeled
- 4 long red chillies thinly sliced
- 6 red bird's eye chillies thinly sliced
- 1 cup sugar
- 2 tbs tomato paste
- 1 pinch salt and pepper *to taste
- 1/2 cup water

Method

1. Peel the tomatoes, cut into quarters, and cut out the hard stalk piece.
2. Place the tomato, capsicum, chillies, and chilli seeds into a large saucepan and slowly bring to the boil. If it is not liquid enough, add water to make it runny.
3. Boil, covered, for approximately 1 hour making sure the ingredients don't burn on the bottom of the pan.
4. Blend the mixture in the saucepan while still hot with a stick blender. This mixture should be quite runny.

5. Add the sugar and stir to dissolve. Reduce heat to a slight simmer, then add the tomato paste, salt, and pepper. Stir to mix in.
6. Simmer for 1½ to 2 hours, stirring occasionally to keep the mixture from sticking to the bottom. The consistency by this time should resemble tomato sauce or ketchup.
7. Bottle into sterile sauce bottles and cap to seal.

NOTES

Makes 1-2 litres.



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