**Chili Sauce**

**Ingredients:**

- 1-6 qt. basket ripe tomatoes, unpeeled, chopped
- 6 cups celery, chopped
- 4 cups onions, chopped
- 2 cups green peppers, chopped
- 2 1/2 cups vinegar
- 1 tablespoon salt
- 3 cups honey
- Dash of pepper

**Directions:**

All ingredients may be chopped very quickly in a food processor.

Combine all ingredients.

Bring to a boil in a large pot, stirring more often as the chili sauce thickens. STIR FREQUENTLY to prevent scorching.

Simmer for about 30 minutes depending upon thickness desired.

Cool and pack in plastic containers and freeze OR bottle and seal.