**Dan’s Green Tomato Spaghetti Sauce**

6 qts. of green or ripe tomatoes to fill 6 quarts.

Puree all ingredients (tomato’s, skins and seeds included)

 ¼ cup of vinegar

¼ cup of sugar to taste

4 stalks of celery finely chopped

1 tsp of salt

½ tsp of ground black pepper

One to two jalapeno peppers with seeds removed

Finely chopped cilantro or Italian parsley (about ¼ cup)

¼ cup of oregano and sweet basil combined

Two 16 oz cans of tomato paste

1/2 cup of red wine

Three cloves of garlic minced very fine

Place in a stock pot and cook (boil on medium heat) for thirty minutes stirring constantly to prevent burning. Thicken and taste to your approval. You could add a little spaghetti sauce seasoning in the packet or tobasco or powdered cayenne pepper to give it a little more spicy flavor but remember, the longer the sauce sits it will generate a stronger flavor.

Sterilize quart jars (6); sterilize lids and rings in hot boiling water. Fill the quart jars to within ½ inch of the top. Add 1 tablespoon of lime (opt. lemon) juice to each jar before lids are placed on them. Be sure to lightly shake the jar to remove any air pockets inside of the jar. Wipe rim of jar to be sure it is clean after the filling. Snugly tighten rings, do not over tighten. Place jars in a pressure cooker at 6 lbs. for twenty minutes or in boiling water for thirty minutes. Water must be over the top of the quart jars.

An option for the canning process would be to fill quart sized freezer bags and freeze the sauce, add about ¼ teaspoon of lime juice to each bag.

Don’t forget to label it with a date.