



UCCE Master Food Preservers of El Dorado County

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"Preserve today, Relish tomorrow"

Mexican-style Tomato Sauce

Yield: about 7 quarts

- 2 ½ to 3 lbs. chile peppers
- 18 lbs. tomatoes
- 3 cups chopped onions
- 1 Tbsp. salt
- 1 Tbsp. oregano
- ½ cup vinegar

Caution: Wear gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

Wash and dry chiles. Slit each pepper along the side to allow steam to escape. Blister skins using one of two methods:

Oven or broiler method to blister skins: Place peppers in a hot oven (400°F) or under a broiler for 6-8 minutes until skins blister.

Range-top method to blister skins: Cover hot burner (either gas or electric) with heavy wire mesh. Place peppers on burner for several minutes until skins blister.

After blistering skins, place peppers in a pan and cover with a damp cloth (this will make peeling peppers easier). Cool several minutes, peel off skins. Discard seeds and chop peppers. Wash tomatoes and dip in boiling water for 30-60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Coarsely chop tomatoes and combine chopped peppers and remaining ingredients in a large saucepan. Bring to a boil. Cover. Reduce heat and simmer for 10 minutes.

Fill hot jars, leaving 1-inch headspace. Remove air bubbles and adjust headspace if needed. Wipe jar rims with a dampened clean paper towel or cloth. Apply and adjust two-piece metal canning lids. Place jar in canner. Repeat with remaining jar(s).

Dial-Gauge Pressure Canner					
Jar Size	Process Time	0-2,000 ft	2,001-4,000 ft	4,001-6,000 ft	6,001-8,000 ft
Pints	20 minutes	11 lb	12 lb	13 lb	14 lb
Quarts	25 minutes	11 lb	12 lb	13 lb	14 lb

Weighted-Gauge Pressure Canner			
Jar Size	Process Time	0-1,000 ft	+ 1,000 ft
Pints	20 minutes	10 lb	15 lb
Quarts	25 minutes	10 lb	15 lb

Source: USDA Complete Guide to Home Food Preserving