

Canning Spicy Spaghetti Sauce

8 quarts peeled Roma tomatoes
2 cups diced mushrooms
2 tablespoons salt
4 tablespoons sweet basil
4 tablespoons garlic
6 bay leaves

2 cups diced green peppers
3 cups diced onions
4 tablespoons oregano
2 tablespoons celery seed
2 pounds Hot Italian Sausage

Fry sausages split down the middle, adding onions near the end to brown. Drain off all fat and pat with paper towels. Cut into bite sized pieces. Simmer with remaining ingredients for 2 to 4 hours until the sauce reduces by about $\frac{1}{4}$ l volume. Pour sauce into hot into jars. Process at 10 pounds. Pints require 35 minutes, quarts 40 minutes.

One batch makes about 14 pints of tomato sauce

<http://www.deejayssmokepit.net/>