

Green Chili Sauce

Servings:	14 Half Pints
Prep Time:	30m
Cook Time:	1hr 30m
Total Time:	3hr (Canning)

Ingredients:

Hatch Chilis (Rough Chopped into Large Chunks)	9	cups
Diced Tomatoes (Can)	14	oz
Bacon (Chopped)	1	lb
Onion (Finely Chopped)	1	Cup
Garlic (Cloves, Minced)	8	ea
Mustard Powder	1 1/2	Tbsp
Black Pepper (Ground)	1	tsp
Oregano (Dried, Ground)	1	tsp
Sage (Dried)	1/4	tsp
Cumin (Dried, Ground)	1/4	tsp
Chicken Broth	32	oz
Tomato Paste	6	oz
Flour (All-Purpose)	1	Cup

DIRECTIONS

If canning, start sanitization cycle now.

Puree Chilis:

Puree chilis and diced tomatoes can with some chicken broth in food processor until moderately combined and consistency of chilis for sauce achieved.

Brown Bacon & Onions:

Cook bacon in skillet over medium-low heat until a good amount of fat renders out (approx 15m). Drain fat into a medium saucepan and reserve.

Increase heat to medium and brown bacon in skillet. Add onions and cook 2m until translucent.

Add Spices & Peppers to Create Sauce:

Add spices & garlic and cook for 1m.

Add pureed chilis, 16oz chicken broth. Stir, reduce heat to low and cook 1hr.

Add 6oz tomato paste. Leave on low while preparing roux.

Roux:

Heat reserved rendered bacon fat in medium saucepan over medium heat. Stir in 1 cup Flour. Slowly add remaining (~16oz) chicken broth stirring to incorporate until a pourable, but not overly watery consistency is achieved. Add additional water if required.

Finishing:

Slowly pour roux into sauce stirring vigorously with a whisk to ensure no clumps form. Simmer 15-20m. If canning, prepare cans during this time, otherwise place into container to freeze or refrigerate.

CANNING

Sanitize Jars:

Place jars in dishwasher with no other dirty items and run a normal/auto cycle with the sanitization option. Run water from closest water until hot, then press start.

Prepare Canner:

Inspect canner hole below weights to ensure free of blockage, test safety release valve by pulling and allowing to snap back. Inspect seal for cracks and tight fit.

Add 3 quarts of water at minimum to lowest, "3" line on canner, or slightly over. Insert trivet.

Prepare Jars & Lids:

Heat a pot of water to boiling, turn off heat. Add canning rims and lids and leave for 3m.

Load Jars:

Add still warm/hot sauce to jars as cleanly as possible. Leave head space at taper of jar. Wipe clean top edge of jars and threads. Place on lids and screw tight with rims. Load jars into the canner trivet.

Pressure Can:

Turn heat to high under canner until steam starts to flow through stem, allow steam to escape for 10m.

Add valve and weights to stem and start timer for canning processing time. Canner will pressurize and valve begin rocking. Reduce heat to achieve a steady rocking (Med-High).

Once canning processing time completes, turn off heat and allow to depressurize and cool. Remove valve and weights (no steam should come out, if it does, allow to cool until steam stops). Remove Lid, remove cans and store.

Green Chili Processing Time: 65m

Canning Weight (7k ft elevation): 15lbs

Reference Canner Manufacturer Instructions for Your Specific Canner & Processing Time/Weight for Your Elevation!