

Antipasto à la MacIntyre

1475 ml (50 oz.) Ketchup.
1475 ml (50 oz.) Chili Sauce
2 Cup White Vinegar
2 Cup Oil

- ☐ Prepare pint canning jars and lids as per manufacturers guidelines.
- ☐ Add all above ingredients to large cooking pot. Mix well and bring to a boil.
- ☐ Allow to boil for 10 minutes.
- ☐ Prepare remaining ingredients by cleaning/draining, then chopping to a medium texture. A food processor works well for this task, but do not over process.

900 gram (2 lb.) Onions.
1420 ml (48 oz.) Canned Mushrooms.
2840 ml (96 oz.) Dill Pickles.
2 can Green Beans, drained.
1 can Yellow Beans, drained.
1420 ml (48 oz.) Pitted Black Olives, drained.
1065 ml (36 oz.) Green Olives with Pimento, drained.
900 gram (2 lb.) Green and Red Peppers.
900 gram (2 lb.) Cauliflower.

- ☐ Add all ingredients to cooking pot and mix well. Bring to a boil then reduce heat to simmer.
- ☐ Simmer for 30 minutes.
- ☐ Fill pint jars with hot antipasto and add prepared lids.
- ☐ Can in pressure canner at 10 lbs for 10 minutes.

Yield:

Comments: 1) Serve on crackers or French bread rounds.
2) Refrigerate after opening.