GREAT GRANDMA EMMY'S SWEET CHILI SAUCE

For ~8 pints or ~10 12-oz jars:

~24 large tomatoes (not peeled or seeded), chunked (enough to make 4 quarts)
5 onions, medium chopped (at least 5 cups)
2 large sweet green peppers, medium chopped
8 large stalks celery, medium chopped (including leaves, chopped smaller)
2 tblsp cinnamon
1 tblsp dry mustard
1 tblsp non-ionized salt
3 cups brown sugar (not packed)
1 cup apple cider vinegar

In a large pot simmer all the above gently for 3-4 hours, until thickened to desired consistency. (Enjoy the smell!)

Remove from heat and ladle into hot jars of desired size, leaving ¼ inch headspace. Wipe jar rim and screw on warm lids and rings. Process in gently boiling hot water bath canner for 15 minutes.

Carefully lift jars out of canner to a heat-resistent surface to cool and seal undisturbed. After 12 hours, remove rings and wipe jars before storing.