**Chicken Drumstick Sauce**

300 mL tomatoes, chopped (1/2 pound)

1/6 onion, finely chopped

10 mL brown sugar

1 mL pepper flakes

40 m white vinegar

2 ml pickling salt

1/2 clove garlic, minced or 1 mL powder

1 ml each: ground allspice, oregano, thyme

1. Fill a medium pot with water, bring to a boil.
2. Blanch, peel and coarsely chop tomatoes, place into a medium pot. Add onion, sugar and pepper flakes.. Bring to a boil, stirring constantly. Reduce heat; boil gently, stirring occasionally, 30 minutes. Remove from heat and purée mixture.
3. Return mixture to saucepan. Stir in remaining ingredients. Bring to a boil, stirring constantly. Reduce heat; boil gently, stirring occasionally, until desired consistency is reached, about 30 minutes.

**While you are waiting, get set up:**

Small pot of water half full, bring to a boil.

Canner, ¾ full, bring to a boil.

Label snap lids.

1. Place clean canning jars and rings in the canner. Leave them there until sauce is ready.
2. Place snap lids in small pot of water, keep warm until you need them.
3. Once sauce is ready, fill jar leaving ½ inch head space. Release air pockets. Wipe rim.
4. Centre snap lid on jar, tighten ring until fingertip tight.
5. Place in hot water canner. Drop rack, make sure jar is covered by at least 1 inch of water.
6. Once water comes to a full rolling boil set timer for 30 minutes.
7. Remove from water as shown.