**Recipe: Snail’s Simple Sauce**

(makes about 8 cups)

4 cups sugar

2 tbsp coarsely ground black pepper

⅔ cup soy sauce

¼ cup garlic salt

1 ⅔ cups white vinegar

2 tsp hot red pepper flakes

½ cup water

2 tsp celery seeds

2 (6-ounce) cans tomato paste

1 tsp canning salt

Combine all the ingredients in a large stockpot over medium-high heat, stirring constantly to dissolve the seasonings. Simmer for about 30 minutes, stirring every 10 minutes or so to prevent scorching. (Or you could do like Snail and make this in a double boiler.) Discard the bay leaves after cooking.