VEGAN Bolognaise

Ingredients:

Pint jars and lids, washed
Per jar, raw packed:
1/4 cup TVP
1/4 cup chopped onions and bell peppers
1/4 tsp basil
1/4 tsp salt
1 TBSP olive oil
1 tsp chopped cilantro
1 tsp lemon juice
1/2 tsp sugar
Fill to 1 inch headspace with tinned plum tomatoes (liquidized).
Stir.

Pressure Canning:

Process at 11 pounds for 75 minutes.