Chipolte Mayonaisse

Description

Chipotle mayo is a pretty hot condiment whose popularity is well-deserved. With just a few ingredients, you can create a complex mixture of spicy, cool, earthy, and smoky that becomes an excellent spread for sandwiches and burgers, or a dip for fries, chips, and veggies.

Summary

Yield: 1
Prep Time: 10 minutes
Category: Sauces
Cuisine: American

Ingredients

- 1/2 cup Mayonaisse
- 1/4 cup sour cream
- 2 chipotle chiles from 1 can of chipotles in adobo
- 2 tbsp fresh lime juice

Instructions

Place mayonnaise, sour cream, lime juice, and chipotles in jar of a blender.

Puree until smooth and chipotles are completely chopped.

Pour into an airtight container, cover, and store in the refrigerator until ready to use.