

Chipotle Sauce

Easy 5-minute chipotle sauce recipe with smoky, spicy flavors. Perfect for tacos, burgers, and more. Made with simple ingredients in a blender.

5 min

PREP

5 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup mayonnaise
- 1 cup sour cream
- 1 lime juice
- 1 tsp maple syrup
- 1 clove garlic
- 1 tsp cumin
- 1 tsp salt
- 1 tsp cilantro (coriander)

Instructions

- 1 Add 1 cup mayonnaise, 1 cup sour cream, 1 chipotle pepper, 1 teaspoon adobo sauce, 1 clove garlic, 1 teaspoon lime juice, 1 teaspoon cumin, and 1 teaspoon salt to a blender or food processor.
- 2 Blend on high speed for 60-90 seconds until completely smooth and creamy with no visible pepper pieces remaining.
- 3 Stop the blender and scrape down the sides with a rubber spatula to ensure all ingredients are incorporated.
- 4 Blend for another 30 seconds until the sauce is uniformly pale orange and completely smooth.
- 5 Taste the sauce and adjust seasoning by adding more salt, chipotle pepper for heat, or lime juice for acidity as needed.
- 6 Transfer the sauce to an airtight container and refrigerate for at least 30 minutes to allow flavors to meld before serving.

Tips

Start with one chipotle pepper and taste before adding more – you can always increase the heat, but you can't take it away once it's too spicy.

Let the sauce rest for at least 30 minutes before serving to allow the flavors to meld and develop fully.

For extra smoothness, strain the sauce through a fine-mesh sieve after blending to remove any remaining pepper pieces.

Make a double batch and freeze half in ice cube trays for convenient single-serving portions you can thaw as needed.

If your sauce becomes too thick after refrigeration, thin it with a tablespoon of lime juice or warm water before serving.

Toast whole cumin seeds and grind them fresh for an extra layer of smoky flavor that complements the chipotle peppers perfectly.

Use roasted garlic instead of raw for a mellower, sweeter garlic flavor that won't overpower the smoky chipotle taste.

Add a teaspoon of honey or maple syrup if your chipotle peppers are particularly spicy to balance the heat with subtle sweetness.