

Chipotle Sos

Learn to make creamy homemade chipotle sauce in just 5 minutes! Perfect for tacos, burgers, and salads. Smoky, spicy, and irresistible.

5	5	4	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Chipotle Sos

Malzemeler

- 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)

Yapılı???

- 1 Prepare the chipotle peppers**

Remove 1 chipotle pepper from its can and drain well, reserving 1 teaspoon of the adobo sauce. Pat the pepper dry with paper towels.
- 2 Prepare the garlic**

Peel and mince 1 clove of garlic until very fine, or press through a garlic press.
- 3 Blend the sauce**

Add 1 cup mayonnaise, 1 cup sour cream, the drained chipotle pepper, minced garlic, 1 teaspoon lime juice, 1 teaspoon salt, and 1 teaspoon black pepper to a blender or food processor. Blend on high speed for 60-90 seconds until completely smooth and no pepper pieces remain visible.
- 4 Adjust consistency and flavor**

Stop the blender and scrape down the sides with a rubber spatula. Taste the sauce and add more salt, pepper, or lime juice as needed. If you want more heat, add small amounts of the reserved adobo sauce.
- 5 Final blending**

Blend for another 15-30 seconds until any added seasonings are fully incorporated and the sauce is silky smooth.
- 6 Chill and serve**

Transfer the sauce to an airtight container and refrigerate for at least 30 minutes to allow the flavors to meld. Serve chilled and store covered in the refrigerator for up to 1 week.

?puçlar?

For the best flavor, let the sauce rest in the refrigerator for at least 30 minutes before serving. This allows all the flavors to meld together and creates a more cohesive taste.

When blending, start with fewer chipotle peppers and taste as you go. You can always add more heat, but you can't take it away once it's blended in.

Save the leftover adobo sauce from the can! It keeps well in the refrigerator and can be used to add smoky flavor to marinades, soups, and other sauces.

For a restaurant-style presentation, transfer the sauce to a squeeze bottle for easy drizzling over dishes. This also makes portion control easier.

If you prefer a completely smooth sauce, strain it through a fine-mesh sieve after blending to remove any remaining pepper pieces or seeds.

To make the sauce lighter, substitute half the mayonnaise with Greek yogurt. This adds protein while maintaining creaminess.

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

Double the recipe and freeze half in ice cube trays for instant flavor additions to future meals. Each cube is perfect for single servings.