

From the book “Man Can Cook” for “The Saturday Herd”  
By Robert Sturm

## Chipotle Mayo

### Ingredients

#### For the Chipotle Puree

1 Can Chipotle in Adobo Sauce, small 7oz. can  
1 Cup Water

#### For the Chipotle Mayo

4 TB. Chipotle Puree (above)  
1 Cup Light Mayonnaise, Best Foods or 1 Cup Vegenaise

### Directions

Combine chipotle and water in blender. Puree till smooth. Remove from blender. Store in a container. Keeps refrigerated for 3 months.

For the Chipotle Mayonnaise mix chipotle puree and mayonnaise together. Chill 1 hour before serving. Add more chipotle puree for a spicier mayonnaise or less if you wish. Keeps refrigerated for 3 months.

