

Raspberry Chipotle Sauce

Ingredients

- 1 tbsp olive oil
- 1/2 cup diced onions
- 2 tsp minced garlic
- 2 tsp Chipotle Peppers in adobo Sauce (to taste)
- 2 pts Fresh Raspberries
- 1/2 cup raspberry vinegar
- 3/4 cup sugar
- 1/2 tsp salt

Instructions

In a med. saucepan, heat oil over medium heat. Add onions and cook stirring until soft and slight to the pan and saute for one minute. Add the chopped chipotle and cook. Stirring continuously, for one minute. Add garlic and simmer. Add raspberry Add the vinegar and stir to deglaze the pan. Add the sugar and salt and bring to a boil.

Summary

Yield: 2

Prep Time: 45 minutes

Category: Appetizers

Cuisine: American