Raspberry Chipotle Sauce

Ingredients

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

Summary

Yield: 2
Prep Time: 45 minutes
Category: Appetizers
Cuisine: American

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.