

## **Chipotle Sauce**

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**2 chipotle chile canned in adobo**

**1/2 cup sour cream**

**1/2 clove garlic**

**salt (to taste)**

In a blender, puree the chipotle peppers, sour cream, and garlic. Season with salt.

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Per Serving (excluding unknown items): 251 Calories; 24g Fat (82.3% calories from fat); 6g Protein; 6g Carbohydrate; 2g Dietary Fiber; 53mg Cholesterol; 242mg Sodium. Exchanges: 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 5 Fat.