Chipolte Ranch Sauce

Description

Chipotle, Chipotle, do I have your attention? Ok, good! chipotle is my new favorite ingredient along with garlic. I try to add it to anything I can without my kids getting too angry. Here is my recipe...

Summary

Yield: 1
Prep Time: 5 minutes

Chipolte Ranch Sauce

Category: Sauces
Cuisine: American

Ingredients

- 8 oz canning jar with lid
- 1/3 cup Mayonaisse
- 1/2 cup sour cream
- 2 clove minced garlic
- 1 tbsp minced fresh dill
- 1 tbsp minced fresh parsley
- 1/2 tsp salt
- 1 chipolte pepper
- 2 tsp of the adobo sauce
- 1 fresh pepper

Instructions

Add all ingredients to the canning jar, close lid tightly and SHAKE SHAKE SHAKE..

Chill for a good 30-40 minutes for best tasting results.