



Chipotle Sauce

INGREDIENTS

- 4 cloves garlic (crushed)
- 750ml tomato passata
- ½ cup Malt vinegar
- ¼ cup brown sugar
- 1 chipotle chili
- 1 habanero chili
- 1 tsp smoke powder
- 1 pinch of salt



Serves: 8



Prep Time: 5 min



Cooking Time: 23 min

METHOD

1. In a heavy bottomed saucepan, sweat the garlic.
2. Add the rest of the ingredients.
3. Cook for 15-20 minutes or until thick and delicious.

Tip: The sauce can be frozen for up to 3 months



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