

## Chipotle BBQ sauce

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A fan from Washington Heights told me he had been thinking about this sauce since last July 4th, so I am going to give up the recipe. This is a good condiment for grilled meats or veggies, and also dips well with tortilla chips.

### Ingredients:

- Chipotle Chiles: I simmer mine in vinegar and sugar and water for a little while, then blend and keep a prepared paste in the fridge. The little yellow can of chipotle chiles in adobo sauce works well too. For this recipe, add 3 tablespoons to the blender.
- Olive oil, or any vegetable oil you have on hand, 2 Tablespoons
- 1 cup chopped onion (about 1 large onion)
- 3-5 garlic cloves
- 1/2 cup dry red wine (optional)
- 2 T vinegar of choice
- 2 T sugar, or other sweetener
- 1/4 teaspoon cumin
- tomato puree to taste (1/2 cup)

Blend all ingredients.