

CopyCat Chipotle Mexican Grill Southwest Sauce

Ingredients

1 cup mayonnaise
1½ tbsp corn syrup, or granulated sugar
3 tsp lime juice, freshly squeezed
½ tsp white vinegar
2 tbsp blended chipotle in adobo, measure 1 tablespoon after blending
1 tsp mustard
2 tbsp sour cream, or Greek yogurt
1 tsp paprika
½ tsp garlic powder
½ tsp dried Italian herbs
2 tbsp fresh cilantro, chopped

Directions

For whole chipotles in adobo, blend them with a food processor or an immersion blender. Measure based on the blended quantity.

Combine all ingredients in a medium bowl and stir together with a hand mixer (or whisk by hand) until it's thick and the volume is slightly larger than the beginning – not quite doubled but a noticeable change.

For best taste and texture, allow to sit overnight or around 8 hours. This will allow the flavors of the sauce to fully develop.

Store in the fridge in a squirt bottle for up to 2 weeks if all ingredients are fresh.