

Chipotle Dip

Servings : 10

Amount	Measure	Ingredient - Preparation Method
2	cups	water
2	cups	red wine vinegar
6	dried	chipotle chiles - stems and seeds removed
1	cup	brown sugar - packed
		salt
1/3	cup	olive oil
2	medium	onion - chopped
4	cloves	garlic - minced
1/2	teaspoon	salt
1/4	teaspoon	dried thyme
1/4	teaspoon	dried mexican oregano
1		bay leaf
2	cups	sour cream
1	cup	mayonnaise
1	tablespoon	fresh lemon juice

Place the water, vinegar, chiles, brown sugar and salt in a saucepan. Bring to boil then reduce the heat to low, and cook until the chiles rehydrate and the peels are easily loosened, about 20 minutes. Remove chiles and peel off skin. Puree in blender with 2 tablespoons of the liquid and reserve.

In another saucepan, combine the olive oil, onions, garlic, salt, thyme, oregano and bay leaf and cook over medium heat, stirring well, for 5 minutes. Drain off excess oil and remove bay leaf.

In a bowl, mix together the pureed chiles, onion mixture, sour cream, mayonnaise, and lemon juice.