

Chipotle Vinaigrette

Ingredients:

6 TBSP red wine vinegar

1-3 TBSP honey (to taste)

½ cup vegetable oil

½ teaspoon dried oregano

1 ½ tsp salt

½ tsp ground black pepper

1-2 tsp blended chipotle pepper in adobo sauce (see note)

3 garlic cloves, chopped

Instructions

1. Combine all ingredients in a blender or food processor, but start with just 1 tsp blended chipotle pepper. Process until smooth. Taste and adjust seasoning as needed.
2. Store in the refrigerator for up to a month.

Note: Before making the vinaigrette, blend a whole can of chipotle peppers in adobo. Put it in a jar or tupperware and store in the refrigerator. It lasts for months. You can use it to spice up all kinds of things...sandwiches, eggs, sauces, guacamole, hummus, etc.

The story behind this recipe. I love the salad dressing at Chipotle's. I tried a few different online recipes and settled on this one. Thanks to Onceuponachef.com for the basic structure of the recipe.