

Po Campo's Chilpotle Ketchup



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Pomi strained tomatoes: 2 cups
- Texas spice rub: 1 teaspoon
- adobo sauce from above: 1 1/2 tablespoons
- brown sugar: 1 tablespoon
- chilpotle peppers in adobo, depends on your heat tolerance: 1 to 3
- cider vinegar: 2 teaspoons
- dark cocoa powder: 1/2 teaspoon
- garlic clove: 1
- yellow onion, diced: 2 tablespoons

For this recipe we used:

Strained Tomatoes 2 cups



Preparation

Great mix of Mexican, Native American and American ingredients and flavors. This ketchup fits the bill in our book. It would be great on a burger but that would only foreshadow its future use as a picante sauce for pulled chicken tacos or even a salsa for blue corn chips and even a dip for sweet potato fries.