

Chipotle Lime Sauce (Main Courses)



- 1 bunch cilantro or 2 Tbsp. cilantro paste
- 4 cloves garlic
- 1/4 cup olive oil
- 1/2 cup honey or corn syrup
- 2 Tbsp. Halladay's Garlic Chipotle Seasoning
- 2 limes, juiced

Combine all ingredients in blender; mix on low speed until well combined. Great compliment for chicken, pork and beef, or use as a salad dressing. Yields about 1 1/2 cups.