

Brenalou Bakes. Brenda Food.

HOW TO: Chipotle Pepper Purée & Preserve

Chipotle Pepper Purée

- Transfer the entire contents of **1 can Chipotle Peppers in Adobo Sauce** to a blender*
- Blend smooth
 - *Note:* 1 Tbsp of the resulting purée is equivalent to 1 pepper

Preserve the leftovers

After removing the portion needed, it's time to preserve the leftovers

- Prepare sheet pan with a layer of parchment (or wax paper)
- Portion purée by tablespoons, spaced at least 1" apart, onto the parchment
- Very lightly tap the sheet pan on the countertop to flatten purée disks
- Place filled sheet pan to freezer
- Freeze until firm (may take up to 24 hours)
- Transfer the frozen purée disks to a freezer-safe resealable bag
- Freeze until needed, removing only the desired number of disks and keeping the rest frozen

Brenda's tips:

- **Makes 8 to 12 (1 Tbsp) servings**
- Use the chipotle purée to make
 - Chipotle Beef
 - Chipotle Chicken
- *Brenda prefers to use a single-serving blender to purée the chipotle peppers