

## Chipotle - Tomato Butter Sauce

*makes about 3/4 cup*

### Ingredients

2 tablespoons cold butter, divided  
1/4 cup diced onion  
2 cloves garlic, peeled and minced  
1 cup fresh tomato, cored and chopped  
1/2 tablespoon chipotle pepper in adobo sauce  
1/4 teaspoon black pepper  
1 cup reduced sodium chicken stock  
2 tablespoons fresh cilantro  
1 tablespoon fresh lemon juice  
1/4 teaspoon salt

### Instructions

1. In a sauce pan melt 1 tablespoon of butter over medium heat. Saute onion and garlic until softened, but not browned.
2. Add tomato, chipotle pepper, and black pepper. Continue to cook with stirring for another 3 minutes until the tomatoes start breaking down.
3. Add chicken stock and continue to cook for about 5 to 10 minutes until the sauce has reduced by about half volume.
4. Remove from the heat, and using an immersion (stick) blender, blend until as smooth as possible. (It will not be 100% smooth with tomato seeds and skin present.)
5. Add cilantro and lemon juice. Allow the cilantro to steep in the warm sauce for about 5 minutes. Strain the sauce through a fine mesh strainer. Discard the solids.
6. Return the sauce to the pan and gently warm. Cut the remaining tablespoon of butter into small pieces and whisk into the sauce. Do not over heat the sauce or the butter will break out of the sauce and become a fat slick on top of the sauce. Taste for salt. Adjust if needed.

**Notes:** This sauce is fantastic with shrimp, grits, and poached eggs.

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