



PAPER & FOOD SERVICE, INC.

Chipotle Remoulade

Ingredients **Yield: 2 cups**

- 1/2 c. Celery, finely diced
- 1/2 c. Onion, sweet, finely diced
- 4 Tlb. White Vinegar
- 4 Tlb. Lime Juice, freshly squeezed
- 2 tsp. Salt, Kosher
- 1 tsp. Black pepper, café
- 4 Tlb. Mustard, spicy brown
- 2 ea. Chipotle chilies, canned
- 1 Tlb. Sauce from canned Chipotle chilies
- 1 c. Oil, vegetable

Preparation Instructions:

1. In a bowl of a food processor, combine all ingredients except the vegetable oil. Pulse several times until the ingredients are just chopped. On low to medium speed slowly add oil until sauce is well blended and thickening
2. Remove from bowl, cover and refrigerate for 2 hours before serving.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Celery	Markon	097135	1/2 c.	\$0.16
Onion, sweet	Fresh	097492	1/2 c.	\$0.25
White Vinegar	Heinz	305860	4 Tlb.	\$0.04
Lime Juice	Fresh	096208	4 Tlb.	\$0.74
Salt, Kosher	Morton	340657	2 tsp.	\$0.04
Black pepper, café	Culinary Secrets	345631	1 tsp.	\$0.03
Mustard, spicy brown	Gulden	304675	4 Tlb.	\$0.12
Chipotle chilies, canned	La Preferida	901055	2 ea.	\$0.30
Sauce from canned Chipotle chilies	La Preferida	901055	1 Tlb.	\$0.00
Oil, vegetable	Gem	370830	1 c.	\$0.64

Recipe Cost	\$2.32
Portion Cost	\$0.14