

New York Times **Bestselling Author**

SUSAN MALLERY

Blackberry Chipotle Sauce

Ingredients:

- ♥ 2 C blackberries, fresh or frozen
- ♥ ¼ C sugar
- ♥ 2 T olive oil
- ♥ 1 small onion, minced
- ♥ 2 cloves garlic, minced
- ♥ 2 T – ¼ C canned chipotles in adobo sauce, chopped (the more, the hotter)
- ♥ 1 t cumin
- ♥ 1 T balsamic vinegar
- ♥ ½ t Kosher salt



Instructions:

Heat the blackberries and sugar in a heavy-bottomed pan over medium heat, stirring constantly. When they're warm, mash them with a potato masher. Lower heat and continue cooking for a few minutes. Pour the mixture into a wire mesh strainer over a bowl or measuring cup. Discard solids, reserve liquids.

Heat olive oil over medium-low heat. Add onions and garlic, sauté until onions are translucent. Add the blackberry juice, chipotles, cumin, vinegar, and salt. Simmer for five minutes, stirring constantly.

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