

Chipotle Plum Sauce



Ingredients:

6 cups vegetable stock
6 ripe black plums, pitted and chopped
3 Anaheim peppers, seeded and chopped
1 cup white vinegar
3/4 cup apple cider vinegar
1-1/2 cups granulated sugar
2 tablespoons chipotle chile puree
Kosher salt
Freshly ground black pepper

Directions:

- 1) Bring the vegetable stock and the Anaheim peppers to a boil in a saucepan until the liquid is reduced by half, about 20 minutes.
- 2) Combine the plums, vinegars, and granulated sugar in another saucepan over medium heat, and cook until the plums are soft, about 20 minutes.
- 3) Discard the Anaheim peppers and strain the stock into the pan with the plums. Add the chipotle puree and using an immersion blender, blend the ingredients until smooth.
- 4) Strain the pureed sauce into a clean saucepan and cook it over medium heat for about 15 minutes, or until the sauce has thickened and reduced by a third. Season the sauce with salt and pepper to taste.
- 5) Remove the pan from the heat, and allow the sauce to cool thoroughly. Store the sauce in a tightly sealed jar in the refrigerator until you're ready to use it.