

**South devon
chilli farm**™



Award-winning chilli sauces and preserves.

SMOKEY 'CHIPOTLE' SALSA

This is our classic 'mexican-stlye' salsa, great for dipping corn chips or as an accompaniment to any mexican dish. **This is the only commercially available Chiptole Salsa made with UK-produced chipotles.**



Medium heat

WHAT IS A CHIPOTLE?

A **chipotle** (pronounced chi-POT-lay) is a smoke-dried jalapeno chilli. It is used primarily in Mexican and Tex-Mex cuisine to impart a relatively mild but earthy spiciness.

HOW WE PRODUCE OUR CHIPOTLES?

At the **South Devon Chilli Farm**, we grow many tonnes of Jalapeno chillies. Most of the crop is picked when the fruit is green, but part of the crop is left to ripen in the sun to a bright red colour. We then use a cold-smoker filled with oak chippings to gently smoke the chillies before moving them to the driers.

RECIPE IDEAS FOR SMOKEY CHIPOTLE SALSA:

Classic party dip - Open the jar and dip in with tortilla chips or raw vegetable sticks.

Wraps/fajitas - add a spoonful of Chipotle salsa to a flour tortilla filled with cooked chicken or beef, roasted sweet peppers and sour cream.

BBQ sauce - Chipotle salsa is a great accompaniment to any barbequed meats.

Pasta sauce - Heat in a pan, add cooked pasta, stir through and serve topped with grated cheese.

See all our chilli products and recipe ideas on our web site: www.sdcf.co.uk

Our Contact Details

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