



Growing Chillies and creating chilli products.

## SMOKEY CHIPOTLE CHILLI SAUCE

### WHAT IS A CHIPOTLE?

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

### HOW DO 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 and then oak-smoked to make our top quality Chipotles.

We use most of our chipotles to make a smokey-tasting table sauce that has an amazing range of uses. To our knowledge, we make the only commercially available Chipotle sauce made with UK produced chipotles.

### RECIPE IDEAS FOR SMOKEY CHIPOTLE CHILLI SAUCE.

**Mexican-style eggs** - poached, fried or scrambled eggs with a few dashes of Chipotle sauce.

**Wraps/fajitas** - add a few dashes of Chipotle sauce to a flour tortilla filled with cooked chicken or beef, sweet peppers and sour cream.

**Spicy dip** - mix a dash of Chipotle sauce to a small pot of sour cream, yoghurt or cream cheese, dip with tortilla chips.

**BBQ sauce** - Chipotle sauce is a great accompaniment to any barbecued meats.

**Sliced potato bake with goats cheese** - add Chipotle sauce to slices of potato and goats cheese and bake in the oven, for a special side dish or a vegetarian main dish.

**Chilli con carne** - Chipotle sauce adds heat and a wonderful flavour to a con carne.



### Our Contact Details

[www.sdcf.co.uk](http://www.sdcf.co.uk) Tel: 01548 550782 [sales@sdcf.co.uk](mailto:sales@sdcf.co.uk)  
Subscribe: [mailinglist@sdcf.co.uk](mailto:mailinglist@sdcf.co.uk) with subject of SUBSCRIBE.

