

Chipotle Yogurt Sauce

1 (5 oz)	container of plain Greek yogurt
1 tsp	sauce from a can of chipotle peppers in adobo sauce * (see substitutes below)
1 ½ tsp	lime juice
¼ tsp	cumin
¼ tsp	chili powder
	sprinkle of salt (optional)
	Pepper to taste

1. Combine sauce ingredients and stir together.

* If you have chipotle powder, you can substitute powder for the sauce. Start with 1/8 teaspoon powder and add more to taste. Or you can do the same and use smoked paprika and cayenne powder.

NOTE: Leftover adobo sauce can be frozen in an ice cube tray and then stored in a Ziploc bag. Or the peppers alone on a sheet of parchment paper, in the freezer and then stored together in a Ziploc bag. These keep in the freezer for up to 3 months.