

Sauces

Ancho Mayo

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2 ancho chile peppers, seeded and dried

1/2 cup hot water

2 tablespoons almonds, toasted

juice of one orange

1 tablespoon honey

3 tablespoons mayonnaise

Toast the ancho chiles in a skillet for 1 minute.

Soak the chiles in hot water until soft, about 20 minutes.

Puree' the chiles and liquid with the almonds, orange juice, honey and mayonnaisre until smooth.

Per Serving (excluding unknown items): 465 Calories; 44g Fat (79.9% calories from fat); 4g Protein; 21g Carbohydrate; 2g Dietary Fiber; 14mg Cholesterol; 241mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 4 1/2 Fat; 1 Other Carbohydrates.