

Ancho Mayonnaise for Burgers

*Lea & Perrins, Inc.
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*2 dried ancho chile peppers, seeded
1/2 cup mayonnaise
juice of 1/2 orange
2 tablespoons steak sauce*

In a dry skillet, toast the ancho peppers for 1 minute.

Soak the peppers in very hot water to soften, about 20 minutes. Drain.

Puree the peppers with the mayonnaise, orange juice and steak sauce until smooth.

Per Serving (excluding unknown items): 807 Calories; 94g Fat (97.1% calories from fat); 2g Protein; 5g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 1061mg Sodium. Exchanges: 8 Fat; 1/2 Other Carbohydrates.

Sauces and Condiments

Per Serving Nutritional Analysis

Calories (kcal):	807
% Calories from Fat:	97.1%
% Calories from Carbohydrates:	2.1%
% Calories from Protein:	0.8%
Total Fat (g):	94g
Saturated Fat (g):	13g
Monounsaturated Fat (g):	25g
Polyunsaturated Fat (g):	45g
Cholesterol (mg):	39mg
Carbohydrate (g):	5g
Dietary Fiber (g):	1g
Protein (g):	2g
Sodium (mg):	1061mg
Potassium (mg):	158mg
Calcium (mg):	25mg

Vitamin B6 (mg):	.7mg
Vitamin B12 (mcg):	.3mcg
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	trace
Folacin (mcg):	10mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refused:	0.00%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0

Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 5mg
Vitamin A (i.u.): 588IU
Vitamin A (r.e.): 90RE

Fat: 8
Other Carbohydrates: 1/2

Nutrition Facts

Amount Per Serving

Calories 807 Calories from Fat: 784

% Daily Values*

Total Fat	94g	144%
Saturated Fat	13g	65%
Cholesterol	39mg	13%
Sodium	1061mg	44%
Total Carbohydrates	5g	2%
Dietary Fiber	1g	2%
Protein	2g	

Vitamin A	12%
Vitamin C	8%
Calcium	3%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.