

# Smoked Red Pepper Sauce

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*This beautiful red smoky sauce is paired with Bobby Flay's Sixteen-Spice Chicken in the Mesa Grill Cookbook. You could use it to go with many different dishes including the Crab Cakes I tried them with. It is one of the workhorses of the Mesa Grill kitchen. Make up a batch and keep it in your refrigerator or freezer to go with your entrees.*

4	red bell peppers, roasted, peeled and seeded	1 Tablespoon	dijon mustard
½ cup	small red onion, coarsely chopped	1 Tablespoon	chipotle chile puree
4 cloves	roasted garlic, peeled (or raw)	1 pinch	salt & pepper to taste
¼ cup	red wine vinegar	½ cup	canola oil
1 Tablespoon	honey		

Combine red peppers, onion, garlic, vinegar, honey, mustard and chipotle puree in a food processor or blender. Process until smooth, With the motor running, slowly add the oil and blend until emulsified. This sauce can be made 1 day in advance and refrigerated.

Servings: 12

Yield: 2 ½ cups

Preparation Time: 5 minutes

Total Time: 5 minutes

## Nutrition Facts

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Nutrition (per serving): 98 calories, 81 calories from fat, 9.2g total fat, 0mg cholesterol, 41.2mg sodium, 56.1mg potassium, 4g carbohydrates, <1g fiber, 1.4g sugar, <1g protein.

## Source

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Author: Bobby Flay

Source: Mesa Grill Cookbook

