



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

Bourbon Chipotle Sauce ♦

A spicy and smoky sauce made with bourbon and chipotle peppers. Perfect for grilling and dipping.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Recipe Yield: 500 grams

Number of Servings: 10

Serving Size: 50 g

Ingredients

100 g	Chipotle Peppers
100 ml	bourbon
2 c	tomato sauce
1 c	Brown Sugar
1 c	Apple Cider Vinegar
2 tbsp	worcestershire sauce

1 tsp	Garlic powder
1 tsp	Onion powder
1 tsp	Salt
1 tsp	Black pepper

Directions

Step 1

Blending

In a blender, combine chipotle peppers, bourbon, tomato sauce, brown sugar, apple cider vinegar, Worcestershire sauce, garlic powder, onion powder, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blending

Blend until smooth.

Prep Time: 0 mins

Cook Time: 0 mins

Step 3

Stove

Transfer the sauce to a saucepan and cook over medium heat for 15 minutes, stirring occasionally.

Prep Time: 0 mins

Cook Time: 15 mins

Step 4

Remove from heat and let cool before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 50 kcal

Fat: 0 g

Protein: 0 g

Carbohydrates: 12 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	12 g	21.82%	24%
Fibers	1 g	2.63%	4%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	100 iu	11.11%	14.29%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	2 mg	0.2%	0.2%
Iron	2 mg	25%	11.11%
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Picnic

Kitchen Tools

Slow Cooker

Blender

Cuisines

Indian

French

Thai

Mediterranean

American

Course

Sauces & Dressings

Cultural

Chinese New Year

Hanukkah

Ramadan

Cost

Under \$10

Demographics

Senior Friendly

Heart Healthy

Diet

Mediterranean Diet

Vegetarian Diet

Ayurvedic Diet

Anti-Inflammatory Diet

Cooking Method

Boiling

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

Visit our website: healthdor.com