

Smokey Bacon & Chipotle Dip

500 ml.

2 slices Smoked Bacon

45 ml. canned Chipotle Peppers in Adobo Sauce

200 ml. ml. Mayonnaise

200 ml. Sour Cream

20 ml. Lime Juice

Salt

- Fry the bacon until crisp.
- Drain well, cool and crumble into small pieces
- Puree the peppers in a blender or food processor
- Combine the bacon, peppers, mayonnaise, sour cream and lime juice
- Add salt to taste
- Chill