

Adobo Cream Sauce



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: Makes 2 cups

Ingredients:

Inspired by the piquant sauce that's a staple in Mexican kitchens, this lively cream sauce gets its kick from creamed horseradish and chiles. It's best served with Alaska Pollock, cod, halibut, scallops and crab.

- 1 package (8 ounce) light cream cheese, softened
- 1/4 cup mayonnaise
- 1 can (6 oz.) vegetable juice (tomato or spicy)
- 1/4 cup coarsely chopped onion
- 2 Tablespoons canned chipotle chiles in adobo sauce*
- 1/2 to 1 Tablespoon creamy horseradish
- 1/2 teaspoon celery salt

Description:

Combine the cream cheese, mayonnaise, vegetable juice, onion, chiles and sauce, horseradish, and celery salt in a blender or bowl of a food processor. Blend or pulse until almost smooth; cover and refrigerate until ready to serve.

*Sriracha sauce (made from sun-ripened chiles) may be substituted for canned chiles in adobo sauce.