

CHIPOTLE MAYO

04/04/2012

Yield: 1 gallon

Shelf Life: 7 days

Equipment: Large mixing bowl, scale, whisk, rubber spatula,
1/6 pans with lids

Ingredients

1 gallon **Mayonnaise**
6 wz. **Taste Buds Chipotle Seasoning**

Procedure

1. Pour the mayonnaise into a large mixing bowl.
NOTE: The mayonnaise MUST be emptied into a large mixing bowl.
NOTE: Do NOT mix this recipe in the original mayonnaise container.
2. Sprinkle the seasoning over the mayonnaise while mixing with a whisk.
NOTE: If the seasoning is lumpy, sift before using.
3. Mix thoroughly to ensure there are no hot spots or unseasoned areas.
4. Transfer to 1/6 pans with lids, and store refrigerated.
NOTE: Be sure to scrape the sides of the mixing bowl with the spatula.
5. Label, Date, and Rotate.

C: Bright orange with visible specks

T: Slightly more solid than #5 on flowability scale

F/A: Tart aroma; Light smokiness; Salt, smoky chipotle flavor, tartness; Warm glow at end

HR: 1/6 pan; Refrigerated

SL: 7 days