

Chipotle Caramel Sauce

Yield: 1 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-adobo-sauce-recipe>

Ingredients:

- 1 cup granulated sugar
- 2 teaspoons water
- 6 tablespoons butter
- 2 tablespoons heavy cream
- 2 chipotle chile
- 1 inch adobo
- 1 pinch sea salt

Nutrition:

1. Calories: 1560 calories
2. Carbohydrate: 211 grams
3. Cholesterol: 235 milligrams
4. Fat: 83 grams
5. Fiber: 4 grams
6. Protein: 3 grams
7. SaturatedFat: 52 grams
8. Sodium: 810 milligrams
9. Sugar: 207 grams

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