

Apple Adobo Dipping Sauce

- 3.1 grams Northwest Naturals
Lime Juice Concentrate, 44 Brix
- 12.92 grams Northwest Naturals
Orange Juice Concentrate, 60 Brix
- 67.18 grams Tree Top Apple Juice
Concentrate, 70 Brix
- 25.84 grams Tree Top Drum Dried,
Low Moisture, Apple powder, 20 mesh
- 64.59 grams Tree Top Evaporated
Apple Pieces, $\frac{1}{8}$ " x $\frac{1}{8}$ " x $\frac{1}{8}$ "
- 826.77 grams filtered water
- 387.55 grams tomato puree
- 38.76 grams IQF minced yellow onions, $\frac{1}{8}$ " x $\frac{1}{8}$ " x $\frac{1}{8}$ "
- 24.54 grams apple cider vinegar
- 12.92 grams Kosher salt
- 11.63 grams IQF large cut cilantro leaf
- 7.75 grams can, pureed chipotle in Adobo
- 5.68 grams onion powder
- 5.17 grams cumin ground
- 1.81 grams IQF minced garlic
- 1.68 grams Ticazan rapid 3 gum powder
- 0.78 grams Mexican oregano leaf
- 0.52 grams cilantro
- 0.44 grams ground cinnamon
- 0.39 grams fajita flavoring

In a small mixing bowl, mix all dry ingredients with flavors (except cilantro). Set aside. In a large mixing bowl, mix

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Apple Adobo Dipping Sauce (Continued)

together lime juice concentrate, orange juice concentrate, apple juice concentrate, water, tomato puree, apple cider vinegar, apple pieces, onion and garlic. Heat over medium and slowly whisk in dry ingredients. Simmer covered for 20 minutes, stirring regularly. Remove from heat and place in an ice bath to cool, stirring regularly. Fold in cilantro prior to serving.

Serving Suggestions

Fold with seared meat for burrito or Latin American fillings, serve over grilled meat or heat and serve on the side as dipping sauce.



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