

GARLIC JALAPENO SAUCE

INGREDIENTS

- 1 cup approved mayonnaise
- ½ cup cilantro - snipped & chopped fine
- 2 jalapenos - cleaned, deseeded & chopped
- 2 tbsp. garlic powder - can start with less
- 1 tbsp. apple cider vinegar
- 1 tbsp. water
- ¾ tsp. sea salt
- ¾ tsp. ground coriander

PREPARATION

1. In a medium bowl, whisk all ingredients together.
2. Leave in refrigerator until ready to serve.
3. The flavors will develop more as it chills.
4. Serve as dip, drizzle or dressing.

