

Sweet Onion Sauce

1/2 cup light corn syrup	1 tsp. buttermilk powder
1 Tbsp. white onion, minced	1/4 tsp. lemon juice
1 Tbsp. red wine vinegar	1/8 tsp. poppy seeds
2 tsp. white vinegar	1/8 tsp. salt
1 tsp. balsamic vinegar	Pinch cracked black pepper
1 tsp. light brown sugar	Pinch garlic powder

Combine all the ingredients in a small microwave-safe bowl.

Heat the mixture uncovered in the microwave for 1 to 1 1/2 minutes on high until the mixture boils rapidly.

Whisk well, cover, and cool.

Chipotle Southwest Sauce

1/2 cup mayonnaise	1/2 tsp. water
2 tsp. lime juice	1/4 tsp. salt
1 tsp. granulated sugar	1/4 tsp. garlic powder
1 tsp. minced fresh cilantro	1/4 tsp. ground chipotle chile
1/2 tsp. paprika	Pinch dried thyme
1/2 tsp. white vinegar	Pinch ground cumin

Combine ingredients in a small bowl.

Cover and chill for at least 1 hour before using.

Slightly sweet, mildly sour, and a little bit smoky sauce for your sandwich creations or an amazing dressing for a zesty Southwestern-style salad.

You'll need to pick up some *ground chipotle chile* in the spice section of your market. (McCormick makes good stuff)