

## **Green Chile Mayonnaise**

<http://userealbutter.com/2009/04/13/green-chile-mayonnaise-recipe/>

*from The Border Cookbook*

1/4 cup roasted green chile, skinned and de-seeded

3 cloves garlic, roasted and peeled

1/4 cup fresh lime juice

1 cup mayonnaise (make your own from scratch and get double points!)

In a food processor, pulse together the chiles, garlic, and half of the lime juice. Mix the purée into the mayonnaise until well blended. Add more lime juice to taste. Refrigerate for an hour. Will store for up to 1 week. Makes about 1 1/4 cups.