

Easy Adobo Sauce

A mildly spicy homemade easy adobo sauce recipe that's earthy, bursting with flavor and a classic Mexican cooking staple.

★★★★☆ 3.89 from 36 votes

🕒 Prep Time :5 minutes 🕒 Cook Time :15 minutes 🕒 Total Time :20 minutes

🍴 Servings :2 cups 🍴 Calories :19 🍳 Course :Condiment, Sauce

Ingredients

- 1/2 cup [chili powder](#)
- 1 cup boiling water
- 1 (14.5-ounce) can diced tomatoes with juices
- 1/4 cup apple cider vinegar
- 2 tbsp [brown sugar](#)
- 2 tsp [garlic powder](#)
- 1 tsp [ground cumin](#)
- 1 tsp dried oregano
- 1/2 tsp salt
- 1/4 tsp [ground cinnamon](#)
- 1/4 tsp ground black pepper
- pinch [ground cloves](#)

Instructions

- 1 Add chili powder to the bowl of a blender or food processor. Bring water to a boil and pour over the chili powder. Stir and replace cover. Let steep while you gather the other ingredients.
- 2 To the chili powder mixture, add tomatoes with juices, vinegar, brown sugar, garlic powder, cumin, oregano, salt, cinnamon, black and cloves. Blend or pulse until smooth and the consistency of ketchup. Add water by the teaspoon and

pulse if mixture is too thick.

- Heat oil in skillet over medium-high heat.. Carefully add adobo mixture. Bring to a low boil then reduce heat and simmer uncovered for 15 - 20 minutes until thickened. Allow to cool then transfer to an airtight container. Will keep in the refrigerator for up to 2 weeks.

Chef Tips

Allspice (1/4 teaspoon) can be substituted for the cinnamon and cloves.

Fresh diced tomatoes with juices (1 1/2 cups) may be substituted for canned tomatoes.

Equipment Used



[Cast Iron Pan](#)



[Blender](#)



[Chili Powder](#)

Nutrition Facts

Nutrition Facts

Easy Adobo Sauce

Serving Size 1 TBSP

Amount per Serving

Calories 19

% Daily Value*

Fat 1g 2%

Saturated Fat 1g 6%

Polyunsaturated Fat 1g

Monounsaturated Fat 1g

Sodium 114mg 5%

Potassium 117mg 3%

Carbohydrates 4g 1%

Fiber 2g 8%

Sugar 2g 2%

Protein 1g 2%

Vitamin A 1126IU 23%

Vitamin C 1mg 1%

Calcium 19mg 2%

Iron 1mg 6%

* Percent Daily Values are based on a 2000 calorie diet.

© Copyright Christine Mello for Must Love Home. We would love for you to share a link to this recipe but please do not copy/paste the recipe instructions to websites or social media. We are happy for you to share a photo with a link back to this website instead.