

Spicy Peanut Sauce

Makes about 2-3 cups

Equipment

2 qt sauce pan

Prep time: 10 minutes

Ingredients

2 T olive oil
2 to 6 cloves garlic—mashed through a garlic press or minced very fine
1-2 Tsp sesame oil
½ to 2T hot chili sauce (Thai or Vietnamese)
½ tsp of Thai fish sauce.
1T brown sugar*
1T soy sauce (Japanese, such as Kikoman)
½ to 1 inch ginger root (minced and pounded)
2 T lemon juice
½ to 1 tsp lime juice
¼ to ½ C peanut butter (smooth)
½ to 2 C water or chicken stock
(Optional: 1tsp to 1T Worcester sauce, 1-4 T chopped cilantro, chopped peanuts for topping)

Have the water or chicken stock read.

Add oil to sauce pan over medium heat. Add garlic and ginger and cook about one minute. Begin adding the other ingredients including about a ½ cup of water/stock. ***Do not add*** the peanut butter or more water/stock. Cook at a simmer or low boil for about 10 minutes.

Stir in the peanut butter. Begin adding additional water/stock until the desired thickness is achieved. Aim for something like thick tomato sauce. Bring to a simmer.

If you leave the sauce on a simmer, it will thicken, adjust thickness with additional water/stock.

* If you are substituting Splenda, add a ¼ - ½ tsp of molasses