

50HERTZ TINGLY RECIPES

# TINGLEY PEANUT DIPPING SAUCE

Dip your crudité's platter in this and start the conversation w/ your guests



## TINGLY HOT GARLIC PEANUT DIPPING SAUCE

CATEGORY  
APPITIZER

PREP TIME  
10 MINS

SERVINGS  
5-6

Such an easy recipe to whip up and use as a dipping sauce for the crudité's at your party. It's bound to surprise your guests and start a conversation about the tingling sensation. We credit this recipe to our dear friend Malene Carr. She is a lover of all things tingly! A U.S. diplomat who enjoys cooking in restaurants while serving overseas, Malene honed her cooking skills in Argentina, South Africa, and was featured on Food Network.

### INGREDIENTS

- 2 TBSP unsalted peanut butter
- 1 TBSP Sriracha
- 1/2 TBSP honey, maple syrup, marmalade, jam or molasses
- 1 TBSP sesame oil
- 1/2 TBSP green or red Sichuan pepper oil
- 3TBSP hot water
- 1 garlic clove
- 2 TBSP crushed/chopped Sichuan pepper peanuts
- Chopped parsley to garnish



### STEPS

**Step 1:** Bring all the ingredients together. Add hot water and stir to thin to the desired consistency.

**Step 2:** Chop the peanuts from the tin can and parsley, sprinkle to garnish.

**Step 3:** Dip your crudité's (celery, carrots, etc.) or Vietnamese spring rolls or really anything to feel the tingling sensation and tell your friends and family about it.

