

# PEANUT SAUCE

PREP TIME  
10 MINS

TOTAL TIME  
15 MINS

YIELD  
4 BATCHES\*

## INGREDIENTS

- 1 cup of smooth, natural peanut butter
- 8 cloves of garlic, minced
- 1/4 cup grated fresh ginger
- 1/2 cup honey
- 1 cup minced cilantro
- Juice of 4 limes
- 1/4 cup sesame oil
- 1 tbsp sambal oelek (chili sauce - adjust to desired spice level)
- 1 cup soy sauce
- 1/2 cup rice wine vinegar

In the bowl of a food processor or blender, add all ingredients except soy sauce and rice wine vinegar, blend until smooth, then add the two liquids, blending again.

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*\*This recipe is a quadruple batch (4x the original) because it stores wonderfully in the fridge for well over a month, freezes well. This sauce stiffens up considerably in the fridge, heating it loosens it up.*

*This sauce can be used as a marinade for fish/prawns/chicken, a topping for rice/quinoa/barley/steamed veggies, stir-fry sauce, or a dip for spring or salad rolls.*

