

# Thai Red Curry Sauce

*Swick*

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

## Chef's Notes

You can find the makrut lime leaves, galangal (Thai ginger) and lemongrass at any Asian supermarket or online.

## Step 1: Make the Sauce

- 1 cup jarred roasted red bell peppers
- ¼ medium yellow onion, cut into large pieces
- ¼ cup fresh lime juice
- 12 cloves garlic, minced
- 1 tablespoon grated fresh ginger
- 5 dried chiles de árbol or other dried red chiles, seeds removed
- 3 tablespoons pure cane sugar
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon ground lemongrass
- ½ teaspoon ground galangal
- ½ teaspoon ground makrut lime leaf
- ½ teaspoon sea salt
- ¼ teaspoon ground white pepper
- 2 tablespoons peanut butter

In a food processor or blender combine all ingredients except peanut butter. Add 1 cup water and process until uniformly blended.

Transfer mixture to a small saucepan. Bring to boil and then immediately reduce heat. Cover and simmer 10 minutes.

Stir in peanut butter and simmer 1 minute more. Let cool to room temperature.

To Store: Refrigerate in a glass jar up to 1 week. Or freeze in a freezer-safe container up to 2 months.