

Simple Peanut Sauce

Swick

Makes 1 cups | Active Time: | Total Time:

- 1/2 cup creamy peanut butter (3/4 cup roasted peanuts)
- 1/2 cup hot water
- 2 tbsp sweetener, such as brown sugar or agave
- 2 tbsp tamari or soy sauce
- 1 tbsp Shao Hsing rice wine or dry sherry
- 2 tsp sambal oelek, or to taste
- the juice of 1/2 lime, or to taste

Note: If you are using whole roasted peanuts, they will need to be blended first before you make the sauce. To do this you can use a high-speed blender or food processor. You can also then just add all of the other ingredients and pulse a few times.

If you are using peanut butter to start, simply whisk all of the ingredients together in a bowl.

If the sauce seems a bit too thick, add a bit more water. Taste and adjust the sauce, until you like the saltiness, acidity, and heat level. For instance, if you need more salt, add a bit more tamari (or soy sauce), if you need more tartness, add more rice wine and/or lime juice and if you want more heat, add more sambal.

This sauce will keep for several days in the refrigerator.