

Authentic Satay Peanut Sauce



- 1 C fresh dry roasted peanuts, unsalted
- 1/3 C water
- 1-2 cloves garlic, minced
- 1/2 t soy sauce
- 2 t Sesame oil
- 2 T brown sugar
- 1 T fish sauce*
- 1/2 T lime juice
- 1/2 t Cayenne pepper
- 1/3 C coconut milk

Place all ingredients in a food processor or blender and process until smooth. If you'd like it thinner, add more water or coconut milk. *For vegetarians, substitute the fish sauce for additional soy sauce.

Serve warm or at room temperature with any kind of Satay. It also makes a great dip for fresh veggies, egg rolls and other Asian finger foods. Or; combine with noodles to create a Thai-style noodle dish or cold noodle salad...yum!