

Thai Peanut Sauce (Easy)

Ingredients

Garlic cloves	2	Turbinado sugar	$\frac{1}{2}$ cup
Lime	1	Tamarind paste	2 Tbsp.
Creamy peanut butter	$\frac{3}{4}$ cup	Water	$\frac{1}{2}$ cup
Thai red curry paste	2-4 Tbsp.	Salt	to taste
Coconut milk	13.5 oz. can		

Directions

Mince garlic; set aside in *Small Bowl #1* — Juice lime; set aside in *Small Bowl #2*

1. In a medium saucepan, whisk together coconut milk, $\frac{3}{4}$ cup peanut butter, 2-4 Tbsp. **curry paste**, $\frac{1}{2}$ cup turbinado sugar, 2 Tbsp. tamarind paste, $\frac{1}{2}$ cup water, minced garlic (*Small Bowl #1*), and lime juice (*Small Bowl #2*).
2. Heat over medium-low heat, whisking constantly until smooth and well combined, about 5 minutes.
3. Taste and adjust seasoning with salt, additional **curry paste** for heat, or turbinado sugar for sweetness.
4. Store in an airtight container in the refrigerator for up to 1 week. Reheat gently before serving, adding water if needed to thin.

Makes approximately $2\frac{1}{2}$ cups

Note: Adjust **curry paste** amount based on desired spice level.

Serve as a dipping sauce for spring rolls, satay, or toss with noodles and vegetables.