

Thai Peanut Sauce

Ingredients

Garlic cloves	2	Turbinado sugar	½ cup
Lime	1	Tamarind paste	2 Tbsp.
Creamy peanut butter	¾ cup	Water	½ cup
Thai red curry paste	2-4 Tbsp.	Salt	to taste
Coconut milk	13.5 oz. can		

Directions

Mince **garlic** — Juice **lime**

1. In a medium saucepan, whisk together **coconut milk**, **peanut butter**, **curry paste**, **turbinado sugar**, **tamarind paste**, **water**, minced **garlic**, and **lime juice**.
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 *2½ 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.