

Thai Peanut Sauce (Easy)

Ingredients

Garlic cloves	2	Turbinado sugar	1/2 cup
Lime	1	Tamarind paste	2 Tbsp.
Creamy peanut butter	3/4 cup	Water	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**, 3/4 cup **peanut butter**, 2-4 Tbsp. **curry paste**, 1/2 cup **turbinado sugar**, 2 Tbsp. **tamarind paste**, 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 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.