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## Peanut and Spicy Orange Sauces

Recipe courtesy Chuck Hughes

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<b>Prep Time:</b>	20 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	enough for 50 dumplings
<b>Cook Time:</b>	6 min		

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### Ingredients

- Peanut Sauce:
- 1/2 cup veal stock
- 1/4 cup smooth peanut butter
- 1 tablespoon soy sauce
- 1 tablespoon rice wine vinegar
- 1 tablespoon honey
- 1/2 teaspoon toasted sesame oil
- Salt and pepper
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- Spicy Orange Sauce:
- 1/4 cup mirin
- 2 tablespoons rice vinegar
- 1 teaspoon fish sauce
- 1/2 teaspoon chile flakes
- 1/2 teaspoon Sriracha
- Zest of 1 orange
- Juice of 2 oranges
- 1 tablespoon grated ginger
- 1 tablespoon honey
- 1 small clove garlic, minced
- 1 teaspoon cornstarch diluted in a little water

### Directions

Chuck Hughes' recipes for 2 tasty, tangy Asian-style dipping sauces - peanut and spicy orange.

For the peanut sauce: In a small saucepan over medium heat, mix all the ingredients. Stir and cook until reduced to a creamy sauce, about 5 minutes. Set aside.

For the spicy orange sauce: In a small saucepan, whisk all the ingredients and bring to a boil. Let simmer until it thickens, about 1 minute. Set aside.

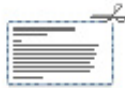
For serving: Serve with dumplings, egg rolls or spring rolls.

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Print Size:



8.5 x 11"



4 x 6"



3 x 5"

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