

Thai Peanut Sauce

- ½ cup smooth peanut butter
- 2 Tbsp low sodium soy sauce
- 1 Tbsp rice vinegar
- 1 Tbsp brown sugar
- 2 tsp chili garlic sauce (or to taste)*
- 1 Tbsp fresh lime juice,
- 2 garlic cloves, pressed or grated
- 1 Tbsp ginger root, grated
- 2-4 Tbsp warm water

Method:

1. Combine all ingredients except water. Whisk to fully combine.
2. Add water, a tablespoon at a time, until the desired consistency is reached. Normally two tablespoons for a dipping sauce and up to 4 if making a dressing.

Adapted from Smitten Kitchen peanut noodles recipe