

## PEANUT SAUCE

Serving 4

### **INGREDIENTS:**

**1 cup of roasted unsalted peanuts**  
**3 cloves garlic**  
**2 teaspoons ginger**  
**2 teaspoons sesame oil**  
**1 tablespoon sugar**  
**1-2 tablespoons fish sauce**  
**1 teaspoons tamarind paste (mix tamarind pulp with water)**  
**1 red chili**  
**½ cup coconut milk**

### **PREPARATIONS:**

1. Place all ingredients in a blender or food processor. Mix until smooth texture is achieved.
2. Add water if you desire a thinner consistency.
3. Adjust fish sauce and sugar to taste.
4. NOTE: Mix tamarind pulp with warm water. Let sit for 10 minutes. Using hands squeeze tamarind pulp and remove from water. Use tamarind water for recipe.