

Thai Peanut Sauce

1/2 Cup Creamy Peanut Butter
3/4 Cup Coconut Milk
2 Tbsp Thai Red Curry Paste
2 Tbsp Apple Cider Vinegar
1 Tbsp White Sugar or to taste
2 Tbsp Ground Peanuts
1 Dash Salt to Taste

- ☐ Add all ingredients to saucepan.
- ☐ Use a whisk to quickly mix all ingredients to stove top to heat on low heat.
- ☐ Continue to whisk the peanut sauce until all ingredients are well-combined
- ☐ As soon as the peanut sauce starts to simmer and bubble, turn off the heat.
- ☐ Sauce can be diluted by adding water during the cooking process.

Yield: *Makes 1 cup*

Comments: 1)