

Peanut Sauce

An easy sauce for satay and noodles.

Ingredients for Peanut Sauce:

6 tbsp coconut milk
2 tbsp brewed black tea (or chai tea)
3 tbsp natural peanut butter (creamy, salted)
1/2 tsp garlic powder
1/2 tsp dried basil (or 1 tsp finely chopped fresh basil or cilantro)
1 tsp honey
1 tsp sesame oil
1 tsp rice vinegar
pinch crushed red pepper flakes
1 tsp Sriracha
3 tsp soy sauce
2 tsp finely grated or minced fresh ginger



Notes: Makes 1 cup peanut sauce.

Directions:

- 1) Place all ingredients in jar.
- 2) Secure lid.
- 3) Shake.