

Thai Peanut Sauce

Ingredients:

- 1 cup of peanut butter
- 1/2 cup of coconut milk
- 3 tablespoons of soy sauce
- 1 tablespoon of curry paste (either red or green will work)
- 2 tablespoons of either fish sauce OR hoison sauce
- 1 tablespoon of sugar
- 1 tablespoon of sesame oil

Directions:

Combine all of the ingredients, except the sesame oil, in a sauce pan over medium heat. Heat until it just starts to boil, stirring often. Remove from heat and stir in the sesame oil. Top with chopped peanuts if desired.

If the sauce gets a little thicker than you like after it cools just pop it in the microwave (or back in the pot) and warm slightly to thin.