

Homemade Peanut Sauce

Ingredients:

- 2 Tb peanut butter
- 2 Tb soy sauce or tamari
- 2 Tb cider vinegar, rice vinegar, or lemon juice
- 1 tsp sesame oil or peanut oil
- 1-½ tsp minced fresh ginger or ¼ tsp ground ginger
- 1/8 tsp garlic powder or 1 clove garlic, finely minced
- dash hot sauce or cayenne pepper
- ¼ cup milk, chicken broth or water

Method:

- Blend all ingredients with a fork or whisk.
- Add liquid until desired consistency (or thick cream).

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