

Thai Peanut Dip

Food Network Magazine

*1 cup creamy peanut butter
3/4 cup canned coconut milk
2 tablespoons soy sauce
juice of two limes
2 teaspoons chili-garlic sauce
1 tablespoon peeled ginger, chopped*

In a blender, puree the peanut butter, coconut milk, soy sauce, lime juice, chili-garlic sauce and ginger until smooth.

Per Serving (excluding unknown items): 353 Calories; 36g Fat (86.1% calories from fat); 5g Protein; 8g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2079mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Fruit; 7 Fat.