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# Hoisin-Peanut Dipping Sauce

*The Essential Southern Living Cookbook*

Start to Finish Time: 5 minutes

**1/2 cup chicken broth**  
**2 tablespoons hoisin sauce**  
**2 tablespoons sesame oil**  
**2 tablespoons soy sauce**  
**1 tablespoon creamy peanut butter**  
**1 teaspoon cornstarch**

In a small saucepan, combine all of the ingredients. Bring to a boil, whisking constantly. Boil for 1 minute.

Yield: 3/4 cup

## **Condiments, Sauces**

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*Per Serving (excluding unknown items): 360 Calories; 29g Fat (72.0% calories from fat); 5g Protein; 20g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 2956mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 5 1/2 Fat; 1 Other Carbohydrates.*