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## Thai Peanut Sauce

Try this creamy peanut sauce with grilled chicken or pork (a terrific way to introduce kids to Thai food), as a dip for cucumber slices, or tossed with a tangle of noodles. Add as much or as little crushed red pepper as you like.

### Ingredients

4 teaspoons peanut oil  
2/3 cup minced shallot  
4 garlic cloves, minced  
1/2 teaspoon crushed red pepper  
6 tablespoons creamy peanut butter  
2 tablespoons hoisin sauce  
2 teaspoons dark brown sugar  
3/4 cup water  
1 tablespoon fresh lime juice

### Instructions

1. Heat oil in a heavy saucepan. Add shallot, garlic and crushed red pepper; cook over low heat until fragrant and just beginning to color, about 3 minutes.
2. Whisk in peanut butter, hoisin, brown sugar and water. Bring to a boil, reduce heat and simmer 1 minute. Stir in lime juice.
3. Serve warm or at room temperature. Makes 1 1/2 cups.

Recipe by Laraine Perri, Relish World Flavors, "My Thai—and Your Thai," September 2008.

### Nutritional Information

Per (2-tablespoon) serving: 80 calories, 6g fat, 0mg chol., 2g prot., 6g carbs., 1g fiber, 130mg sodium.

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