

THAI PEANUT DIPPING SAUCE

Peanut butter's reach is well beyond the sandwich. The flavor of peanut pairs well with anything sweet. Classic savory sauces like this one from Chef Kurt become nutty and smooth with this one special ingredient.

by Corporate Chef Kurt Kwiatkowski

Featured Food: Peanut Butter

Yield: Makes about 2 ½ cups

Ingredients

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| 2 T. sugar | ¼ c. water |
| ¼ c. fish sauce | 4 Thai chile peppers, diced with seeds |
| 3 T. fresh lime juice | 2 T. finely diced carrots |
| 1 ½ c. creamy peanut butter | 2 cloves of garlic, minced |
| ¼ c. coconut milk | 1 T. fresh ginger, minced |

Preparation

Whisk sugar, fish sauce, and lime juice until sugar dissolves. Add remaining ingredients and stir together. Let stand for 30 minutes before serving.

Taste and adjust seasoning with lime juice, fish sauce, and sugar as desired.

This is a traditional accompaniment for grilled or broiled skewers of chicken and pork. Also delicious with rice crackers and spring rolls.