



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Easy Creamy Peanut Sauce

Makes $\frac{3}{4}$ cup

- 2 tablespoons freshly squeezed lime juice (from 1 lime)
- 2 tablespoons tamari or soy sauce
- 2 teaspoons rice vinegar
- 2 teaspoons honey
- 1 teaspoon finely grated peeled fresh ginger
- 1 clove garlic, grated
- 1/2 to 1 teaspoon sambal or Asian chili-garlic paste
- 1/4 cup creamy peanut butter
- 3 tablespoons olive oil
- 2 teaspoons Asian sesame oil
- 2 to 3 tablespoons water (optional)

Make a flavorful vinaigrette. Place the lime juice, tamari or soy sauce, vinegar, honey, ginger, garlic, and chile-garlic paste together in a 2-cup glass jar, seal, and shake to combine. Alternatively, use a bowl and whisk to combine.

Add the peanut butter, olive oil, and sesame oil. Seal the jar and shake vigorously for 30 seconds until the sauce comes together or whisk until combined. Serve as a dipping sauce.

Thin the sauce, as needed. Pour in 2 tablespoons of water, replace the lid and shake until incorporated, or whisk until combined. Add more water 1 teaspoon at a time until desired consistency is reached for coating noodles.

Cook's Note: Refrigerate leftovers in an airtight container for up to 1 week. Let sit at room temperature before using.

Credit: thekitchn.com