

CASHEW NUT DIPPING SAUCE

(The Steamy Kitchen Cookbook)

1 Tbsp. cooking oil
3 cloves garlic, finely minced
2 Tbsp. hoisin sauce
1 Tbsp. sugar
1 Tbsp. chilli garlic sauce
3 Tbsp. cashew nut butter
2/3 cup water, divided

In a small saucepan over medium-low heat, add the oil and, when just starting to get hot, add the garlic and cook until lightly browned, about 30 seconds. Add the hoisin sauce, sugar, chilli garlic sauce, cashew nut butter and half of the water, stir well and simmer for 30 seconds. Whisk in the rest of the water if you want a thinner consistency. Keeps in the refrigerator for up to 1 week. If sauce is too thick after storing, whisk in a bit of water to thin it out.

Makes 1 cup.

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