

PEANUT DIPPING SAUCE

(The Steamy Kitchen Cookbook)

- 2 tsp. cooking oil
- 2 cloves garlic, crushed
- 1 tsp. freshly grated ginger
- 3 Tbsp. sweet chilli sauce
- 2 Tbsp. hoisin sauce
- 2/3 c. water
- 3 Tbsp. peanut butter

Heat the oil in a small saucepan over medium-low heat. When the oil is just starting to get hot, add the garlic and ginger and fry for 30 seconds until fragrant. Add the sweet chilli sauce, hoisin sauce, water and peanut butter and stir until smooth. Simmer until thickened. Let cool. Keeps in the refrigerator for up to 1 week. If the sauce is too thick after storing, whisk in a bit of water to thin it out.

Makes 1 cup.

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