



PEANUT SAUCE

SOURCE: CHILDREN OF MINE PROGRAM

Ingredients:

- 1 cup smooth peanut butter
- 2 tablespoons toasted sesame oil
- 3 tablespoons soy sauce
- 1 clove garlic
- 1 tablespoon hot sauce or chili paste
- 1 tablespoon sugar
- Freshly squeezed lemon juice
- Coconut milk, or water, to thin
- 1 scallion, thinly sliced

Instructions:

- 1) Combine peanut butter, oil, soy sauce, garlic, hot sauce or chili paste and sugar in a blender. Add lemon juice to taste.
- 2) With machine running, add coconut milk or water until sauce is as thick or thin as you want it.

Materials: measuring spoons, blender, knife, cutting board