Peanut Sauce

Quick · Make-ahead · Spicy · Makes about 1 cup

Ken's note: TBD

A honey peanut dipping sauce with ginger, garlic, and a little heat. Serve it with chicken satay, grilled skewers, spring rolls, or cold noodles. The honey is trimmed from the original ¼ cup.

Ingredients

- 3 Tbsp honey
- ¼ cup smooth peanut butter
- 1 Tbsp crunchy peanut butter
- 2 Tbsp rice vinegar
- 2 Tbsp extra-virgin olive oil
- 1 Tbsp toasted sesame oil
- 2 tsp minced garlic
- 1 Tbsp minced fresh ginger
- 1 tsp crushed red pepper flakes
- A splash of soy sauce or a pinch of salt, if needed

Method

1. Stir everything together until smooth. Thin with a spoonful of warm water if it is too thick. Taste and add soy sauce or salt only if it needs it.
2. See Chicken Satay in Appetizers.