

Peanut Sauce

¼ cup smooth, natural peanut butter
2 garlic cloves, finely grated
1 tbsp ginger, finely grated
1 tbsp honey
¼ cup minced cilantro
juice of 1 lime
1 tbsp sesame or macadamia oil
1 tsp paprika
1 tsp Bragg soy sauce or Nama Shoyu
2 tsp red Thai curry paste



- In a food processor or blender, add all the ingredients & blend until smooth.
- You can add water to the sauce to make it more of a fluid consistency if that is what you prefer.
- Note: this may stiffen up considerably in the fridge.