

David's Thai Peanut Sauce

2/3 - 1 Cup of peanut butter (A natural or organic peanut butter that has no thickeners added will work best -- something about the consistency of thick honey.

1 Tbsp of Maggi Seasoning (or soy sauce)

4 Tbsp of brown rice syrup (Available in the health foods section at Kroger, substitute Kayro syrup, if necessary)

2 Tbsp of lime juice

1/2 - 1 Can (13.5 oz.) of coconut milk (Vary the amount according to how thick you want the sauce to be.)

1 Tbsp Thai green curry paste (Available at Kroger, substitute curry powder, if necessary)

8 Tbsp of honey roasted or plain peanuts broken into small chunks

Place a large skillet on the stove over low heat. Pour in the coconut milk and add Maggi seasoning, lime juice and curry paste. Using a whisk (or fork) blend these ingredients together. When the liquid is warm, blend in the syrup, then blend in the peanut butter. When all the ingredients are well blended add the peanut pieces.

Use this sauce for Dave's Thai Chicken (see recipe on this site)