

How to Make Peanut Dipping Sauce

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

12

Description

This peanut sauce is great for spring rolls and fantastic on grilled meats and vegetables too. It's one of those recipes you're going to have to taste and adjust to your palate. Consider it a template you can tailor to your personal taste. Try it with my beef satay.

Ingredients

- - ¾ cup smooth natural peanut butter - 2 cloves garlic
- minced - 2 tablespoons brown sugar - 1 tablespoon fish sauce - 2 teaspoons soy sauce - 2 teaspoons toasted sesame oil - ½ lime
- juiced - 1 teaspoon Sriracha
- or to taste - 1 (5.6 ounce) can coconut milk - 2 teaspoons chopped red bell pepper
- or to taste - 2 teaspoons chopped fresh cilantro
- or to taste - 2 teaspoons chopped peanuts
- or to taste

Instructions

1. Place peanut butter into a mixing bowl. Whisk in garlic
2. brown sugar
3. fish sauce
4. soy sauce
5. and sesame oil until combined
6. followed by lime juice and Sriracha. Bring coconut milk to a simmer in a small saucepan over medium heat. Pour hot coconut milk over peanut butter mixture and whisk until smooth. Transfer to a serving bowl and garnish with chopped red pepper
7. cilantro
8. and peanuts. Chef John Recipe Tips If you use name-brand peanut butter
9. you should adjust the amount of sugar you add to the sauce. The peanut sauce can be made ahead of time. Before using
10. thin with hot water if needed.