



Thai Peanut Sauce

Preparation Time: 5 Minutes

Total Time: 5 Minutes

Servings: 1 ³/₄ cups

Ingredients:

1 large orange, 4 small clementines, or 2 large tangerines, peeled, seeded, and cut into 1 inch pieces

1 (1/2 inch) piece fresh ginger, peeled

1 teaspoon fresh lime juice

1/2 cup peanut butter (no sugar added)

2 teaspoons unseasoned rice vinegar

2 tablespoons water

1 tablespoon soy sauce

1/4 teaspoon salt

1/4 to 1/2 teaspoon cayenne pepper, or to taste

Directions:

Place all the ingredients in a wide-mouthed mason jar or cup that will fit an immersion blender without splashing. Blend with the immersion blender until the orange is fully blended and the sauce is thick and creamy. Adjust the seasoning to taste. Place a lid on the jar. Allow the flavors to develop for 1 hour or more in the refrigerator. The sauce will keep for about a week in the refrigerator.

Tip: Peel ginger by scraping it with a spoon. This removes the skin without losing any of the ginger flesh. For thicker skin, use a vegetable peeler or knife.

Compliments of Always Hungry Recipes