



Thai Peanut Sauce

INGREDIENTS

1/2 cup peanut butter
2 tablespoons soy sauce
1/2 tablespoon minced ginger
1 clove garlic, minced
2 tablespoons rice vinegar
1/2 teaspoon sriracha sauce
1/2 teaspoon maple syrup
1/3 cup water

DIRECTIONS

- Add the peanut butter, soy sauce, ginger, garlic, vinegar, sriracha, maple syrup, and water to a food processor. Process until smooth. Additional water can be added until desired consistency has been reached. The base recipe is pretty thick, but can be thinned with water depending on the desired use.