

SPICY PEANUT SAUCE



INGREDIENTS

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| 2 Shallots, minced | 1 tbsp Palm sugar or brown sugar |
| 2 Cloves garlic, minced | 1 tbsp Fish sauce (nam pla) |
| 1 Stalk fresh lemon grass
- white part only, finely chopped | 1 cup Thin coconut milk (see note) |
| 1½ tbsp Vegetable oil | |
| 1 tbsp Red curry paste or 1 tsp Cayenne | |
| ¼ cup Crunchy peanut butter | |

DIRECTIONS

In a saucepan, saute shallots, garlic and lemon grass in oil until soft. Add red curry paste and cook 1 minute until fragrant. Add peanut butter, palm sugar, fish sauce and coconut milk. Cook over medium heat until thick and syrupy (about 15 minutes). Add water if sauce is too thick.

Serving Size: 1 Yield: 1 cup

NOTE: To make coconut milk and cream, pour 1 can unsweetened coconut milk into a tall glass. Allow to sit for at least 1 hour so the thick cream rises to the top. Skim off top (cream) and set aside. The rest is thin coconut milk.