

# Peanut Sauce (Nuoc Chan Dau Phung)

Simple Art of Vietnamese Cooking

Servings: 4



This authentic peanut sauce is an interesting combination of cooked onion and garlic simmered with tomato paste, peanut butter, and chilies.

## Ingredients

- 1 tablespoon peanut oil
- 1 tablespoon small red onion, finely chopped
- 2 cloves garlic, minced
- 1 teaspoon tomato paste
- 1 teaspoon hoisin sauce
- 2½ tablespoons peanut butter, creamy style
- ½ cup water
- 2 teaspoons sugar
- ½ teaspoon Sate-Chili Oil, or dried chili flakes

## Cooking Method

In a medium saucepan over high heat, heat the oil until hot.

1. Reduce the heat to low and add the onion and garlic.
2. Cook, stirring, for about 3 minutes.
3. Increase the heat to medium and stir in the remaining ingredients.
4. Simmer, stirring, for about 3 minutes.

Serve warm or at room temperature.

***The sauce will keep in a jar in the refrigerator for up to 1 week.***