

# Thai Peanut Sauce

Adapted from a Recipe on [www.cooks.com](http://www.cooks.com) named Authentic Thai's Peanut Sauce

Servings: 8



Peanut sauce is actually of Malaysian or Indonesian origin. Very few dishes served in Thailand actually use peanut sauce but it has become a very popular part of American-Thai food. This peanut sauce is our favorite variation. If you prefer, peanut butter can be used rather than fresh peanuts.

## Ingredients

½ cup peanut oil  
½ cup chopped onion  
4 cloves garlic  
1 slice fresh ginger, ½ inch thick  
2 fresh Thai or Serrano chilies  
½ cup peanut butter  
⅓ cup unsweetened coconut milk, canned or fresh  
2 teaspoons dark soy sauce  
1 teaspoon sugar  
1 tablespoon fresh lime juice  
pinch salt  
½ cup finely minced cilantro leaves and stems

## Cooking Method

In a blender, combine peanut oil, onion, garlic, ginger and the chili peppers; blend for 1 minute. Add the remaining ingredients except the cilantro, and blend until smooth.

1. Empty the mixture into a saucepan and place over low heat until the mixture starts releasing aroma.
2. Add peanut butter and mix well over low heat.
3. If it is too thick, add up to 1 cup of water and continue cooking for desired consistency.
4. Stir in cilantro, and serve as a dipping sauce with satay or anything else, or thin with oil and serve as a salad dressing.