



PEANUT SAUCE

This is a quick version of a satay sauce, but it is really good to keep on hand to liven up any form of barbecued chicken, veal or prawns

Pairs well with

Serves

- 1 1/4 cups peanut butter (smooth or crunchy)
- 1 cup water
- 1 clove garlic, peeled and crushed
- 2 teaspoons palm sugar (or brown sugar)
- 1 red chili, seeded and roughly chopped
- 1/4 cup light soy sauce
- 1 tablespoon lemon juice
- 1 tablespoon fish sauce (in Asian food stores, if unavailable leave out)
- 1/2 cup coconut milk

In the kitchen

Combine peanut butter and water in a saucepan, stirring over moderate heat until well mixed. Remove from heat and add remaining ingredients.

Return to moderate heat and cook, stirring, for five to six minutes, or until a thick paste forms.

Keeps, refrigerated, for about three weeks.

Recipe courtesy of Peter Howard