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Peanut Sauce

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Peanut butter has a place on the dinner table. This recipe makes enough for two or three different meals.

YIELD: Makes 2 cups

INGREDIENTS

- 1 1" piece ginger, peeled
- 1 small garlic clove
- 1/2 cup creamy peanut butter (like **Once Again** or **Jif**)
- 2 tablespoons reduced-sodium soy sauce
- 1 tablespoon fresh lime juice
- 1 teaspoon (packed) light brown sugar
- 1/4 -1/2 teaspoons crushed red pepper flakes

PREPARATION

With motor running, drop ginger and garlic clove into a blender and blend until finely chopped. Add peanut butter, soy sauce, lime juice, brown sugar, red pepper flakes, and 1/3 cup water and blend, adding more water by tablespoonfuls if needed to thin, until smooth. *DO AHEAD: Peanut sauce can be made 3 days ahead. Transfer to a small bowl, cover, and chill. Bring to room temperature before using.*