

Peanut Satay Sauce

A rich, tasty sauce that's great for dips or stir-fries.

Ingredients

- 1 onion, finely chopped
- 1 teaspoon minced or grated ginger
- 1 teaspoon crushed garlic
- 1 tablespoon tomato paste
- 2 tablespoons soy sauce
- 1 tablespoon sweet chilli sauce
- 5 heaped tablespoons crunchy peanut butter
- 1 x 270 ml (9.2 ounces) tin coconut milk
- 1 tablespoon vegetable oil for frying

Method

1. Fry onion, ginger and garlic in vegetable oil in a small saucepan.
2. Add tomato paste, soy sauce and sweet chilli sauce and simmer for 5 minutes.
3. Then add peanut butter and coconut milk, mixing thoroughly. Stir over low heat until ingredients are blended and thickened.
4. Leave to cool, and pour warm over rice or stir-fry dishes.

