

Peanut Sauce

Category: Asian - General **Servings:** **Rating:** **10**

Source:

Description:

Ingredients:

- i red dried chilies 8, seeded and cut into 1/2" strips
- itamarind 1 tablespoon dried or fresh lemon juice
- ionion 1 medium chopped
- ig garlic 1 minced clove
- 'lemongrass 1 fresh stalk, peeled and cut into 1" pieces or 1 strip lemon peel
- ipeanut oil 2 tablespoons
- icoconut milk 1-1/2 cups
- !chunky peanut butter 1/2 cup, or ground roasted peanuts
- iground cumin 1 teaspoon
- ibrown sugar 1 teaspoon packed
- isugar
- Isalt

Instructions:

Cover chilies with boiling water. Let stand 10 minutes. Soak tamarind in 1/4 c lukewarm water for 5 minutes. Strain tamarind, extracting as much liquid as possible. Discard pulp. Drain chilies, discarding water. Puree chilies, onion, garlic, and lemongrass in a food processor. Heat oil in a heavy skillet over low heat. Add pureed mixture and cook 5 minutes, stirring frequently. Add coconut milk and bring to a boil, stirring constantly. Add tamarind soaking liquid, peanut butter, cumin, sugar, and salt. Simmer 3 minutes, stirring frequently. Cool and serve at room temperature.