

# Shabu-Shabu Peanut Sauce

**Category:** Sauces

**Servings:** 4

**Rating:** 10

**Source:** Maureen Thomas

## Description:

We use this for a dipping sauce with Shabu-Shabu, but it goes very well with Teriaki Chicken.

Next time, try adding finely minced cilantro, garlic, and/or mint.

## Ingredients:

peanut butter	1/2 cup, creamy style
chicken broth	1/2 cup
lime juice	2 tablespoons
brown sugar	1 1/2 tablespoons
soy sauce	1 tablespoon
ginger	1 tablespoon, finely minced
chili paste	1/2 teaspoon (sambal oelek)

## Instructions:

Melt the peanut butter slowly over medium-low heat. When it has thinned, stir in the chicken broth slowly until it is incorporated. Then add the remaining ingredients and mix until smooth.

Serve warm with a hot dish or at room temperature with appetizers.