

Soy Free Peanut Sauce

Yield: 1 cup

Ingredients

½ cup crunchy peanut butter (only peanuts and salt)

½ teaspoon ginger (minced)

2 teaspoons garlic (minced)

2-3 tablespoons raw honey

¼ to ½ teaspoon cayenne pepper

1 tablespoon coconut oil

½ cup coconut milk

⅓ to ½ cup water

½ teaspoon salt (may need more salt depending on the brand of peanut butter)

1 teaspoons toasted sesame oil (added at the end)

3 tablespoons fresh lime juice (added at the end)

Method

In a small sauce pot, heat the coconut oil and saute the garlic and ginger until fragrant. Add the rest of the ingredients except for the lime juice and sesame oil. Whisk together and simmer for 5 minutes. Remove from the stove and add the lime juice and sesame oil.

* Refrigeration will make the sauce thick, you can reheat it quickly or just allow it to sit on your counter and get to room temperature.