

Betty's Spicy Peanut Dipping Sauce



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In this video, Betty demonstrates how to make Spicy Peanut Dipping Sauce.

This sauce is similar to the one I had with my Chicken Satay when we had lunch at Shakespeare and Company in Lexington, Kentucky. The sauce can be used with chicken or pork.

Ingredients:

- ½ cup peanut butter
- 1 teaspoon minced fresh ginger
- 1 clove garlic, minced
- 4 ounces coconut milk
- ¼ cup hoisin sauce
- red pepper chili paste, to taste (I used 1 teaspoon.)
- 1 tablespoon soy sauce
- ½ cup rice vinegar
- Juice of ½ orange
- Juice of ¼ lime
- 1 tablespoon sesame oil

Place all of the ingredients in a small saucepan. Heat over low to medium heat, stirring constantly. Cook until sauce is smooth. Remove from heat. Serve warm or at room temperature. Store in closed container in the refrigerator. This tastes really great with chicken tenders! --Betty :)